



### **Mussels**

Penn Cove Mussels, Chorizo, Leek, Sweet Pepper, Garlic

### **Pork Belly**

Braise Pork Belly, Forbidden Rice, Sunflower Pesto, Shallot Purée, Pickled Sweet Peppers

### **Vegetable Raviolo**

Seasonal Vegetables, Sun-Dried Tomato Pesto, Green Garlic,  
Herbed Cream Cheese, Sauce Beurre Blanc



### **Mesclun Salad**

Organic Mesclun Greens, Tomato,  
Pickled Red Onion, Garbanzo, Strawberry-Lemon Vinaigrette

### **Bibb Salad**

Red and Gold Beets, Heirloom Carrot, Cherry Tomato, Scallion,  
Herbed Cream Cheese, Pepitas, Blue Spirulina-Chamomile Tea Vinaigrette

### **Endive Salad**

Fennel, Apple, Cucumber, Kalamata Olives, Feta Cheese, Agave Vinaigrette



### **Steelhead Trout**

Columbia River Steelhead, Red Quinoa, Lardons,  
Confit Root Vegetables, Black Garlic Beurre Rouge

### **Scallops**

Maine Sea Scallops\*, Mushroom, Butternut Squash, Parsnip Purée, Pepitas, Sage

### **Pheasant**

Brined Mikado Pheasant Breast, Butternut Squash Purée, Turnip,  
Mustard Greens, Wild Rice, Cherry-Port Wine Sauce

### **Pork**

French-Cut Pork Chop, Charred Scallion Polenta Cakes,  
Broccolini, Crushed Hazelnut, Romesco, Hot Honey-Bourbon Glaze

### **Beef**

Piedmontese Beef Tenderloin\*, Heirloom Carrots, Pommes Fondant,  
Pickled Cipollini Onion, Blueberry-Pepper Corn Bordelaise

### **Vegetarian**

Tagliatelle Pasta, Chanterelle Mushroom, Leek, Thyme, Parmesan, Sauce Beurre Blanc

*Three Courses \$95      Four Courses \$110*



## **Tasting Menu**

### **Mesclun Salad**

Organic Mesclun Greens, Tomato,  
Pickled Red Onion, Garbanzo, Strawberry-Lemon Vinaigrette

### **Scallops**

Maine Sea Scallops\*, Chanterelle Mushroom,  
Butternut Squash, Parsnip Purée, Pepitas, Sage

### **Pheasant**

Brined Mikado Pheasant Breast, Butternut Squash Purée, Turnip,  
Mustard Greens, Wild Rice, Cherry-Port Wine Sauce

### **Beef**

Piedmontese Beef Tenderloin\*, Heirloom Carrots, Pommes Fondant,  
Pickled Cipollini Onion, Blueberry-Pepper Corn Bordelaise

### **Dessert**

Strawberry Rose Crème Puff, Tiramisu Trifle,  
White Chocolate-Raspberry Macaron, Honey Bush Tea Popsicle

### ***Five-Course Tasting Menu \$130***

To be served properly, the Tasting Menu must be ordered by the entire table.

## **Recommended Wine Pairing**

\$45

2022 Trisaetum Vineyards Coast Range Estate Dry Riesling  
*Newberg, Oregon*

2015 Angela Estate, Abbott Claim Vineyard Pinot Noir  
*Carlton, Oregon*

2017 Sineann Sweet Sydney Zinfandel Ice Wine  
*St. Paul, Oregon*

**Conan Haubrich, Executive Chef    Chris Howell, Chef de Cuisine**

\*Consumption of undercooked or raw foods may increase the chance of food-borne illness.