

APPETIZER

Artisan Bread Board \$5

asiago batard & fig-honey batard, european style butter, spiced fromage blanc spread

Oyster on the half shell \$3

Jumbo Shrimp \$6

champagne mignonette, mustard-chili emulsion, lemon
Nicolas Feuillatte, Brut Reserve, France \$18

Yellowfin Tuna Tartare \$14

avocado, cucumber, chili vinaigrette
Pinot Gris, Adelsheim, Willamette Valley, Oregon \$13

Herb Goat Cheese Spread \$14

artisan cheese, kalamata olive baguette
Pinot Noir, Böen, Russian River \$16

3 Prosciuttos and Quail Egg \$14

duck prosciutto, speck, prosciutto di parma, fig fromage blanc & pressed focaccia
Tempranillo "Termes", Bodega Numanthia, Spain \$13

Jumbo Lump Crab Cake \$14

avocado-pepper vinaigrette, chipotle aioli
Riesling, Felser Weinberge Lagenreserve Leth, Wagram, Austria \$12

Seared Thyme Crusted Yellowfin Tuna "Niçoise Style" \$14

organic greens, haricot vert, quail egg, roasted potato, elderflower vinaigrette
Pinot Noir, Elouan, Oregon \$16

Seared Diver Scallops \$16

pancetta, oyster mushroom, pearl onions, truffle essence
Sauvignon Blanc, Pascal Jolivet, Sancerre, France \$14

Pot of Littleneck Clams & Thyme Spiced Shoestring Fries \$14

apple-wood smoked bacon, herbs, lemon
Rose, Belleruche, Cotes-Du-Rhone, France \$13

Black Mussels & Grilled Baguette \$15

chili-saffron broth, hazelnut oil
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand \$13

SOUP AND SALAD

5 Spice Roasted Butternut Squash Soup \$8

lobster & cream
Sauvignon Blanc, Markham, Napa Valley \$13

Burrata & Heirloom Tomatoes \$13

onion marmalade, aged balsamic reduction
Pino Grigio, Livio Fellugo Esperto, Friuli, Italy \$11

Organic Baby Mixed Green Salad \$10

cucumber, kalamata olives, elderflower vinaigrette
Pinot Gris, Adelsheim, Willamette Valley, Oregon \$13

Beet and Goat Cheese Salad \$12

roasted nuts, frisee & white balsamic vinaigrette
Sauvignon Blanc, Markham, Napa Valley \$13

Organic Kale and Poached Egg-Quinoa Salad \$12

roasted red & yellow tomatoes, asiago cheese, kalamata olives
Riesling, Saint M, Germany \$12

Mizzuna and Frisee Salad \$12

Blue cheese, asian pear, balsamic vinaigrette
Riesling, Felser Weinberge Lagenreserve Leth, Wagram, Austria \$12

Georgi Stoianov
Restaurant Manager

Bernard Olbing
Restaurant Manager

Alyssa Franke
Sous Chef

Before placing your order, please inform your Server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

MAIN COURSE

Fusilli Pasta \$26

braised short ribs of beef, mushrooms, natural reduction & cream
Merlot, tangley oaks, Napa Valley \$13

Linguini Pasta \$29

shrimp, clams, pei mussels, lobster beurre blanc
Rose, Belleruche, Cotes-Du-Rhone, France \$13

Skuna Bay Salmon \$36

smashed peas, carrots, burnt honey caramel
Chardonnay, Drumheller, Columbia Valley \$14

California Rockfish \$38

cajun lobster sauce, crispy polenta, asparagus
Chardonnay, Stags Leap "Hands of Time", Napa Valley \$17

Local Opah \$36

spanish chorizo risotto , salsa verde, crispy kale
Pinot Gris, Adelsheim, Willamette Valley, Oregon \$13

Seared Diver Scallops and Pancetta Wrapped Jumbo Shrimp \$38

lobster potato puree, roasted yellow-red tomatoes, lobster beurre blanc
Pinot Noir, Böen, Russian River \$16

Wagyu Burger "Snake River Farm American Kobe Beef" \$24

blue cheese, apple wood bacon, artisan bun, thyme spiced shoestring fries
Tempranillo "Termes", Bodega Numanthia, Spain \$13

American Kurobuta Pork Chop \$29

apple wood bacon potato puree, carrots and whole grain mustard reduction.
Zinfandel, Beran, Lodi, California \$14

Free Range Chicken Breast Saltimbocca \$29

local duck prosciutto, avocado, gruyere cheese, sautéed greens, parmesan polenta
Cabernet Sauvignon, Newton "Skyside" Sonoma \$16

Duck Duo "Breast and Confit" \$38

roasted marble potatoes, green lentils, pomegranate gastrique
Pinot Nior, Bouan, Willamette Valley, Oregon \$16

Steak Frites \$38

flat iron steak, thyme spiced shoestring fries, herb butter
Cabernet Sauvignon, Newton "Skyside" Sonoma \$16

Loin of Venison and Quail Egg \$38

braised red cabbage, lingonberries, smoked bacon, spätzle, Calvados reduction
Tempranillo "Termes", Bodega Numanthia, Spain \$13

Grilled Filet Mignon \$41

cauliflower puree, roasted seasonal vegetables, port wine reduction
Cabernet Sauvignon, Robert Mondavi, Napa Valley \$16

3 COURSE PRIX-FIXE MENU \$ 53

Organic Baby Mixed Green Salad

cucumber, kalamata olives & elderflower vinaigrette

or

5 Spice Roasted Butternut Squash soup with lobster & cream

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Grilled Local Opah

spanish chorizo basmati risotto, salsa verde & crispy kale

or

Simply Roasted Free Range Chicken Breast Saltimbocca

prosciutto, avocado, gruyere cheese, sautéed greens and parmesan polenta

or

Flat Iron Steak

thyme spiced shoestring fries and herb butter

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Flourless Chocolate Terrine with whipped Cream

