

APPETIZER

Artisan Bread Board \$5
asiago batard & fig-honey batard, european style butter, spiced fromage blanc spread

Seasonal Oyster on the Half Shell \$3ea
Jumbo Shrimp \$6ea
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 from drake family farms, kalamata olive baguette
Pinot Noir, Johanneshof Reinisch, termenregion, austria \$13

3 Prosciuttos and Quail Egg \$14
duck prosciutto, speck, parma prosciutto, fig fromage blanc spread, pressed focaccia
Tempranillo "Termes", Bodega Numanthia, spain \$13

Griddle 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, elder blossom vinaigrette
Pinot Noir, Erath, oregon \$14

Seared Diver Scallops \$16
pancetta, chanterelle mushroom, pearl onions, truffle essence
Champagne, Nicolas Feuillatte, Brut Reserve, france \$18

Pot of Littleneck Clams & Thyme-Garlic Spiced Shoestring Fries \$14
apple-wood smoked bacon, flat parsley, lemon
Rose, Moncigale, Coteaux d'Aix-en-provence, france \$13

SOUP AND SALAD

5 Spice Roasted Butternut Squash Soup \$8
lobster, cream
Sauvignon Blanc, Pascal Jolivet, sancerre, france \$13

Burrata Mozzarella and Heirloom Tomatoes \$13
onion marmalade, basil, aged balsamic reduction
Pino Grigio, Livio Fellugo Esperto, friuli, italy \$11

Organic Baby Mixed Green Salad \$10
cucumber, kalamata olives, aged elder blossom vinaigrette
Pinot Gris, Adelsheim, willamette valley, oregon \$13

Beet and Goat Cheese Salad \$12
roasted nuts, frisee, white balsamic vinaigrette
Sauvignon Blanc, Pascal Jolivet, sancerre, france \$13

Organic Green Kale and Poached Egg-Quinoa Salad \$12
roasted marinated red, yellow tomatoes, asiago cheese, kalamata olives
Riesling, Saint M, germany \$12

Mizzuna and Frisee Salad \$12
blue cheese, asian pear, 50 year aged balsamic vinaigrette
Riesling, Felser Weinberge Lagenreserve Leth, wagram, austria \$12

Jesus Hernandez
Chef de Cuisine

Bernard Olbing
Restaurant Manager

Hermann Schäfer
Executive Chef & Director of F&B

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 burgundy reduction

Riesling, Saint M, germany \$12

Linguini Pasta \$26

shrimp, clams, pei mussels, cognac-lobster reduction

Rose, Moncigale, Coteaux d'Aix-en-provence, france \$13

Filet of Salmon \$30

cauliflower puree, winter vegetables, kale, crispy parsnip

Nicolas Feuillatte, Brut Reserve, france \$18

Mediterranean Sea Bass \$38

roasted marble potatoes, fennel salad, chanterelle mushrooms, grüner veltliner reduction

Chardonnay, Stags Leap Winery, napa valley \$16

Grilled Hawaiian Swordfish \$33

lemon basmati risotto, basil essence, olive tapenade, roasted pepper

Pinot Gris, Adelsheim, willamette valley, oregon \$13

Seared Diver Scallops and Pancetta Wrapped Jumbo Shrimp \$38

lobster potato puree, roasted yellow-red tomatoes, lobster champagne sauce

Pinot Noir, Johanneshof Reinisch, termenregion, austria \$13

Wagyu Burger "Snake River Farm American Kobe Beef" \$23

blue cheese, apple wood bacon, artesian bun, thyme - garlic spiced shoestring fries

Tempranillo "Termes", Bodega Numanthia, spain \$13

American Kurobuta Pork Chop \$29

applewood bacon potato puree, whole grain mustard reduction, caramelized carrots

Zinfandel, Concrete, lodi, california \$14

Simply Roasted Free Range Chicken Breast Saltimbocca \$26

local duck prosciutto, avocado, gruyere cheese, baby arugula, parmesan polenta

Cabernet Sauvignon, Newton "Skyside" sonoma \$16

Steak Frites \$38

flat iron steak, thyme-garlic 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 \$39

cauliflower puree, sautéed brussels sprout, carrots, asparagus, haricot vert, port wine reduction

Zinfandel, Concrete, lodi, California \$14

THREE COURSE PRIX-FIXE MENU \$44

Organic Baby Mixed Green Salad

cucumber, kalamata olives,

aged elder blossom vinaigrette

or

5 Spice Roasted Butternut Squash Soup

lobster, cream

or

Grilled Hawaiian Swordfish

lemon basmati risotto, basil essence,

olive tapenade, roasted pepper

or

Simply Roasted Free Range Chicken Breast Saltimbocca

local duck prosciutto, avocado, gruyere cheese, baby arugula, parmesan polenta

or

Flat Iron Steak

thyme-garlic spiced shoestring fries, herb butter

or

Flourless Chocolate Terrine "Traditional Austrian Dessert"

whipped cream

ACQUA