

Tuesday, June 22, 2010

Oysters					
Kumamoto	14.75	Willapa Bay	12.75	Eagle Point	13.50
Sunset Bay	13.75	Little Creek	13.50	Kushi	16.50

Appetizers

Artichoke	8.50
sesame aioli, sun dried tomato vinaigrette	
Mussels in Coconut Curry	8.00
red peppers & cilantro	
St Marcellin Fondue	6.50
baked soft ripened cows milk cheese grilled fingerling potatoes, asparagus, apples	
Frog Leg Fettuccini	6.50
house made pasta with favas, peas, spring onions, asparagus & porcini shaved parmesan reggiano	
Oregon Bay Shrimp & Asparagus	9.00
outback farm asparagus & lemon aioli	
Grilled Boudin Blanc	5.00
corona beans & house made mustard	
Crab Cakes	13.00
cucumber, fennel, tomato salad	

Salads & Soup

Radish & Pea Salad	7.50		
baby spinach & fresh mint vinaigrette			
Oregon Strawberries & Cabecou Feuille	9.00		
goat cheese grilled in a chestnut leaf arugula, pomegranate vinaigrette, toasted almonds			
Oregon Dungeness Crab Salad	14.95		
layered with avocado & ripe mango, citronette & arugula			
Butter Lettuce	7.75		
creamy dijon dressing, shaved ossau iraty sheep's milk cheese			
Roasted Beet & Bleu Cheese	9.75		
red beets, green beans, baby spinach extra virgin olive oil & balsamic vinegar, fourme d'ambert bleu cheese			
Caesar	9.75		
hearts of romaine, garlic croutons, parmesan			
Soupe à l'Oignon	9.15	Soup du Jour	5.95
onion soup with swiss cheese gratin			

Culinary Director Philippe Boulot, Chef de Cuisine Karl Zenk,
Banquet Chef Andrew Biggs, Pastry Chef John Gayer,
Sous Chefs Leah Moser, Damian LaBeaux
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Dinner Entrees

Clams Strozzapreti Primavera english peas, fava beans, green garbanzo beans, sugar snap peas morel mushrooms, reggiano parmesan & virgin olive oil	17. ⁵⁰
Cedar Planked Wild Sockeye Salmon with wild mushrooms & spring vegetables, bordelaise & crème fraiche	26. ⁵⁰
Lapin Farci roasted nicky farms rabbit leg stuffed with sweetbreads & sausage flageolet beans, favas, sugar snap peas, radish & frisée salad	23. ⁷⁵
Quail & Scallop mascarpone polenta, upland cress, brocolinni & pinenut vinaigrette	19. ⁷⁵
Steelhead Grenobloise beluga lentils, carlton farms bacon lemon supremes, capers, herbs, croutons beurre noisette	17. ⁷⁵
Halibut Barigoule olive oil confit halibut with artichoke, shiitake, fennel & sun dried tomato in a light broth, picholine olive tapenade	27. ⁵⁰
Crispy Veal Sweetbreads fava & pea risotto, port thyme reduction	24. ⁵⁰
Snake River Kobe Beef wagyu beef culotte, fingerling potato, bacon, endive, frisée sake braised hon shimeji mushrooms, green beans lily bulbs, toasted garlic vinaigrette	33. ⁵⁰
Miso Butterfish marinated oregon black cod, chilled soba noodles, bok choy radish & marinated shiitake mushrooms, ponzu sauce	23. ⁰⁰
Hanger Steak au Poivre butter whipped potatoes, spinach, green peppercorn sauce	22. ⁵⁰
Bouillabaisse prawns, fish & shellfish simmered in fennel scented tomato~saffron broth with toasted baguette & rouille	21. ⁵⁰

Plats du Jour

Baked Willapa Bay Clams 9.⁵⁰
baked with garlic, chorizo sausage, herbs, butter & beer

Lamb Osso Bucco 21.⁷⁵
braised willamette valley lamb with potato gnocchi & spring vegetables

Quail & Foie Gras Ravioli 17.⁷⁵
house made raviolis with braised quail, foie gras, mushrooms
shaved granna parmesan, quail jus

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