

Tuesday, June 22, 2010

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

### Appetizers

Crêpe Normande				5.50	
potato, camembert, bacon & onion					
Clams & Chorizo				8.50	
cherry tomatoes, basil, white wine, garlic					
Paté Maison				5.75	
rustic pork terrine with bleu cheese & pistachio					
Artichoke				7.50	
sesame aioli & sun dried tomato vinaigrette					
Escargot Persillade				8.00	
snails baked with maitre d'hôtel butter					
Mussels in Coconut Curry				9.25	
bell peppers, cilantro & basil					
Crab Cakes			appetizer	6.50	
cucumber & fennel, tomato salad				entrée	14.75

### Salads & Soup

Butter Lettuce Salad				5.50	
creamy dijon dressing, shaved osso iraty sheep's milk cheese					
Hood Strawberries & Chevre				9.00	
arugula, pomegranate vinaigrette, toasted almonds					
Oregon Bay Shrimp & Asparagus				9.75	
lemon aioli					
Radish & Pea Salad				7.50	
baby spinach & fresh mint vinaigrette					
Roasted Beets, Beans & Bleu Cheese				7.25	
red beets, green beans, baby spinach, extra virgin olive oil & balsamic vinegar, fourme d'ambert bleu cheese					
Oregon Dungeness Crab Salad				14.95	
mango, avocado & citrus vinaigrette					
Caesar				9.75	
hearts of romaine, garlic croutons & parmesan					
With Grilled Chicken	14.75	Bay Shrimp	13.50	Crab	18.50
				Salmon	16.00
Soupe à l'Oignon	8.95			Soup du Jour	5.95
onion soup with swiss cheese gratin					

Culinary Director Chef Philippe Boulot, Chef de Cuisine Karl Zenk  
Sous Chef Leah Moser & Damian LaBeaux, Pastry Chef John Gayer

1001 SW Broadway, Portland, Oregon (503) 790-7752

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**Lunch Entrees**

Pesto Crusted Salmon spinach, red onion relish	15. <sup>00</sup>
Alaskan Razor Clams fregula sarda pasta salad with pea shoots, fava beans, spring onions, sweet pea coulis	16. <sup>50</sup>
Oregon Albacore Tuna Niçoise oregon tuna butter lettuce, tomato, potato egg, green beans, boquerones anchovy, olives & aioli	15. <sup>75</sup>
Miso Butterfish marinated oregon black cod with chilled soba noodles & ponzu sauce radish, bok choy, spring onions, bonito flake	21. <sup>50</sup>
Bouillabaisse prawns, fish, clams & mussels, simmered in fennel scented tomato~saffron broth with rouille crostini	14. <sup>75</sup>
Steelhead Grenobloise fingerling potatoes & broccolini lemon, capers, croutons & beurre noisette	13. <sup>50</sup>
Smoked Pork Chop carlton farms pork, lyonnaise potatoes arugula ~granny smith apple & horseradish salad, cider glaze	12. <sup>00</sup>
Chicken Bucatini white wine cream, mushrooms, spinach, hazelnuts rustichella d'abruzzo pasta & parmesan	11. <sup>50</sup>
Hanger Steak Frites grilled hanger steak with fries, spinach & bordelaise	19. <sup>00</sup>
Omelette du Jour asparagus, prosciutto and raclette cheese	13. <sup>95</sup>
Cobb Salad roasted chicken breast, avocado, smoked bacon, bleu cheese romaine, tomato & egg	14. <sup>50</sup>

**Sandwiches**

Barbequed Sockeye Salmon pineapple salsa, vegetable slaw, hoagie roll	10. <sup>95</sup>
Thai Chicken grilled lemongrass & chili marinated chicken in a pita with julienne of carrot, cucumber & pea shoots	10. <sup>95</sup>
Bistro Burger choice of cheddar, swiss or pepper jack with bacon or fourme d'ambert bleu cheese	10. <sup>95</sup> add \$2.00

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