

# Happy Valentines Day !!!

## Oysters

Kumamoto	15.75	Quilcene	12.50	Gigamoto	12.00
Little Creek	12.50			Sunset	12.50

## Appetizers

Chef's Charcuterie Plate		appetizer	8.75
foie gras terrine, goose pate		share	13.75
rustic pâté maison with pistachio nut & blue cheese			
Grilled Lamb Tongue			8.25
warm fingerling potato salad, bacon lardons and frisee			
Seared Hudson Valley Foie Gras			19.50
sauernes poached apple, truffled apple salad			
<i>served with a taste of sauternes, compliments of our sommelier</i>			
Escargot a la Bordelaise			11.75
yukon gold potato, shallot, garlic, red wine jus, marrow and grilled baguette			
Frog Legs			8.00
parsnip "hash", garlic and parsley pistou			
Crispy Veal Sweetbreads			9.50
cauliflower puree, caramelized cauliflower, lemon, caper, golden raisins, brown butter emulsion			

## Salads & Soup

Butter Lettuce Salad			6.50
creamy dijon dressing, shaved ossau iraty sheep's milk cheese, chives			
Apple & Pear Salad			7.00
wild arugula, oregon hazelnut vinaigrette			
Pickled Beet Salad			8.75
red and gold organic beets, upland cress, candied almonds			
pont l'evêque, kumquat vinaigrette			
Oregon Dungeness Crab Salad			14.95
layered with avocado & mango, citronette, wild arugula			
Caesar			9.75
hearts of romaine, house made garlic croutons, parmesan			
Soupe à l'Oignon	9.15	Soup du Jour	5.95
onion soup with swiss cheese gratin			

Culinary Director Philippe Boulot, Executive Chef Michael Stanton  
Pastry Chef John Gayer, Sous Chefs Ben Knutsen & Damian LaBeaux

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## Dinner Entrees

Steelhead	23.75
grilled washington steelhead, cauliflower puree, roasted cauliflower, brussel sprouts, carrot coulis	
Double R Ranch New York Strip	31.00
grilled new york strip loin, baby rainbow carrots, chanterelle mushrooms, yukon gold potato gratin and sauce bordelaise	
Columbia River Sturgeon	26.75
roast columbia river sturgeon, lilly bulbs, bok choy, yellow foot mushrooms mandarin soy olive oil	
Carlton Farms Pork Shank	26.25
braised shank, kiyokawa orchards apple, butternut squash spaetzle, mustard greens, apple pork jus	
Grilled Moulard Duck	27.50
grilled moulard breast, confit duck and winter root vegetable hash, chestnut puree lacinato kale, kumquat jus	
Diver Scallops	32.75
roast diver scallops, braised lentil, winter citrus, sunchokes meyer lemon cream	
Bouillabaisse	21.95
prawns, clams and mussels simmered in a fennel tomato~saffron broth toasted baguette with rouille	
Maine Lobster	34.75
butter poached maine lobster, celery root oregon truffle ravioli, celery root apple salad	

### **Plats du Jour**

Roasted Saddle of Lamb 38.50  
broccolini, delicata squash, fondant potato  
and a natural thyme lamb jus

Truffle Roasted Chicken 21.75  
draper valley chicken breast, roast fingerling potatoes  
carlton bacon & spinach, natural chicken jus

Northwest Beef Tenderloin Rossini 39.75  
7oz filet mignon, seared hudson valley foie gras, l'ami louis potatoes  
sautéed greens, black truffle sauce

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