

Oysters

Kumamoto	15.75	Quilcene	12.50	Gigamoto	12.00
Little Creek	12.50	Fanny Bay	12.00	Sunset	12.50

Appetizers

Chef's Charcuterie Plate	appetizer	8.75
foie gras terrine, veal terrine	share	13.75
rustic pâté maison with pistachio nut & blue cheese		
Grilled Lamb Tongue		8.25
warm fingerling potato salad, bacon lardons and frisee		
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		
Seared Hudson Valley Foie Gras		19.50
sauternes poached apple, truffled apple salad		
<i>served with a taste of sauternes, compliments of our sommelier</i>		
Smoked Sardines		8.25
cured and smoked with fingerling potato salad and olive tomato tapenade		
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
baby spinach, oregon hazelnut vinaigrette		
Pickled Beet Salad		8.75
red and gold organic beets, upland cress, candied almonds		
pont l'aveque, kumquat vinaigrette		
Oregon Dungeness Crab Salad		14.95
layered with avocado & mango, citronette, frisée		
Caesar		9.75
hearts of romaine, house made garlic croutons, parmesan		
Soupe à l'Oignon	9.15	Soup du Jour
onion soup with swiss cheese gratin		5.95

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

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Dinner Entrees

5 Course Dégustation Menu 55 per person
to be enjoyed by the whole table

Steelhead	22.75
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, hedgehog mushrooms, yukon gold potato gratin and sauce bordelaise	
Carlton Farms Pork Shank	25.25
braised shank, honeycrisp apple, butternut squash spaetzle, mustard greens, apple pork jus	
Cascade Natural Beef Tenderloin	36.50
roasted root vegetables, sweet tooth mushrooms foie gras emulsion	
Marrow Crusted Flat Iron	26.75
marinated and grilled painted hills flat iron steak, parsnip puree, grilled treviso, chanterelle mushrooms and peppercorn sauce	
Striped Bass	27.95
fingerling potato, lacinato kale, piperade, piquillo pepper vinaigrette	
Bouillabaisse	21.95
prawns, clams and mussels simmered in a fennel tomato~saffron broth toasted baguette with rouille	
Winter Squash Risotto	19.75
roasted winter squash, chanterelle mushroom, sage, brown butter and balsamic vinaigrette	

Plats du Jour

Anderson Ranch Lamb Rack 38.50
roasted rack, broccolini, delicata squash, fondant potato
and a horseradish lamb jus

Boar Bolognese 21.50
rustichella d'abruzzo bucatini pasta,
black trumpet mushrooms and parmesan

Goose Bourguignon 28.95
leg braised with red wine and bacon,
corn bread pudding, roast baby vegetables

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