

## 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			
Crab Cakes		appetizer	6.50
sun dried tomato~quinoa salad, piquillo pepper coulis		entrée	14.75
Grilled Lamb Tongue			8.25
warm fingerling potato salad, bacon lardons and frisee			
Smoked Sardines			6.25
cured and smoked with fingerling potato salad and olive tomato tapenade			
Escargot & Mushroom Polenta			11.75
sautéed escargot with persillade butter, soft mascarpone polenta with wild mushrooms and an wild arugula salad			
Steamed Mussels			7.25
red wine, garlic, sautéed mushrooms, grilled garlic~herb bread			
Duck Confit Cassoulet			9.75
house made lamb sausage, flageolet beans & fine herbs			

## Salads & Soup

Butter Lettuce Wedge			6.50
butter milk dressing, rogue blue cheese, brioche croutons, tomatoes, bacon			
Kiyokawa Family Orchards Apple & Pear Salad			7.00
mount hood grown fruit, wild arugula, oregon hazelnut vinaigrette			
Cobb Salad			14.50
roasted chicken breast, avocado, smoked bacon, bleu cheese, romaine, tomato & hard boiled egg			
Oregon Dungeness Crab Salad			14.95
mango, avocado & citrus vinaigrette			
Organic Beet Salad			9.75
red and gold organic beets, baby spinach, fourme d'ambert blue cheese, balsamic vinaigrette			
Caesar			9.75
local hearts of romaine, garlic croutons & parmesan			
with grilled chicken	14.75	local dungeness 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, Executive Chef Michael Stanton  
Sous Chefs Damian LaBeaux & Ben Knutsen, Pastry Chef John Gayer

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## Lunch Entrees

Boar Bolognese	14.00
rustichella d'abruzzo bucatini pasta, roasted mushrooms, confit garlic	
Turkey "Pot Pie"	11.75
braised turkey leg, carrots & peas served with an organic green salad	
Old Fashioned Venison Hash	12.95
braised oregon venison, roasted bell peppers, wild mushrooms, red onion, yukon gold potatoes, poached eggs	
Sautéed Idaho Trout	13.75
citrus braised lentils, carlton farms bacon & roasted cipollini onions, wild arugula salad with a winter citrus vinaigrette	
Braised Painted Hills Beef Short Rib	17.75
creamy polenta, sautéed spinach & mushrooms	
Grilled Salmon	14.00
flageolet beans, braised kale, brussels sprouts, sunchokes & pernod broth	
Crispy Sweetbreads with Winter Root Vegetable Risotto	17.00
veal sweetbreads, garlic roasted root vegetables, brown butter & crispy sage	
Steak Frites	20.75
marinated painted hills flat iron steak, french fries, bacon roasted brussels sprouts, maître d' butter	
Goose Bourguignon	20.75
leg braised with red wine and bacon, corn bread pudding, roast baby vegetables	
Bouillabaisse	16.75
prawns, fish, clams & mussels, simmered in fennel scented tomato~saffron broth with rouille crostini	
Smoked Chicken & Rogue Bleu Cheese Omelette	10.95
house brined & smoked chicken, oregon bleu cheese, fine herbs and an organic green salad	

## Sandwiches

San Daniel Prosciutto	12.95
olive tapenade, brie, frisée, piquillo peppers, oregon pinot vinegar with durant olive oil on a grilled hoagie roll with a green salad	
Vietnamese Kalua Pork	10.95
pickled daikon radish, carrot, cucumber & onion, bean sprouts cilantro, thai chili soy dipping sauce & vermicelli noodles	
Turkey Burger	8.95
ground turkey breast & bacon, herbs, house made cranberry ketchup, sage buttered ciabatta roll	
Bistro Burger	10.95
choice of cheddar, swiss or pepper jack with bacon or fourme d'ambert bleu cheese	
	add \$2.00

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