

STARTERS

SPRING GARLIC SOUP 10.
pumpnickel fritter, house smoked salmon

D'ANJOU PEAR SALAD 12.
oregonzola blue cheese, candied walnuts,
heirloom lettuces, champagne vinaigrette

GREEN SALAD 8.
dried cherries, red onions, roasted filberts,
muscatel vinaigrette, pecorino romano

GRILLED CAESAR SALAD 11.
red flame grapes, crispy pork belly,
pugliese croutons, sherry vinaigrette

ENTREES & PASTAS

ROASTED FLOUR TRILLI PASTA 18.
braised pork, sour cherries,
black trumpet mushrooms, hazelnuts

SPRING CARBONARA 16.
hand cut fettuccini,
english peas, pancetta

PAN-SEARED TROUT 18.
cauliflower-quinoa salad, almonds,
golden raisins, saba

FISH AND CHIPS 20.
alaskan halibut, herbed french fries,
charred jalapeño remoulade

PAN ROASTED CHICKEN 18.
mascarpone polenta, braised cipollini onions,
baby artichokes

Hand-cut Pappardelle 16.
house made bacon, shitake mushrooms,
olives, butternut squash, fines herbes

LUNCH TASTING & WINE PAIRING

food 23. | wine 16.

SPRING GARLIC SOUP
pumpnickel fritter, house smoked salmon
Saintsbury, Chardonnay, Carneros 2008

D'ANJOU PEAR SALAD
oregonzola blue cheese, candied walnuts,
heirloom lettuces, champagne vinaigrette
Chateau Gravielle-Lacoste, Graves Blanc, Bordeaux 2008

ROASTED NEW YORK STRIP ON LEVAIN
grilled radicchio, mahon cheese,
horseradish-castelvetrano aioli
*Cehalem '3 Vineyards,' Pinot Noir
Willamette Valley 2008*

SANDWICHES

WOOD-GRILLED 'PINOT' BURGER 16.
beecher's flagship cheese,
charred onions, fries

ROASTED NEW YORK STRIP ON LEVAIN 19.
grilled radicchio, mahon cheese
horseradish-castelvetrano aioli

GRILLED STEELHEAD ON CIABATTA 17.
bacon, arugula, roasted tomato,
avocado, jory green salad

GRILLED VEGETABLES ON PUGLIESE 14.
charred onion, lemon aioli,
feta cheese, jory green salad

4/27/11