

## **brittney's corner**

Brittney is our master gardener, tending to our half acre vegetable garden and over-sized herb garden. We have numerous fruit trees like gravenstein apple, comice pear, mission fig, italian plum, yellow plum and more.

### CURRENTLY

buttercrunch lettuce  
mascara lettuce  
italian parsley flowers  
wild garden kale flowers  
petite rapini spears  
broccoli raab leaves  
easter egg radishes  
zlata (white) radishes  
sugar sprint snap peas  
cascadia snap peas  
oregon giant snow peas  
serge and canoe  
shelling pea tendrils and shoots  
regal spinach  
bloomsdale spinach

herbs: lemon-thyme,  
thyme, marjoram,  
chives, rosemary,  
tarragon, lavender and  
mint.



## **SAMPLE MENU SUBJECT TO CHANGE**

### **starters**

- simple mixed greens with house vinaigrette 8.
- chilled english pea soup, cascadia snap peas, curry-carrot emulsion 9.
- poached jumbo asparagus salad with chèvre 11.  
and red onion-caper vinaigrette
- roasted beets, watercress, burrata cheese & fig balsamic 12.
- warm bloomsdale spinach salad 9.  
pork belly, eggs, mustard bacon vinaigrette

### **entrées & pastas**

- al ceppo pasta gratin with braised wagyu beef, bloomsdale spinach 17.
- spaghetti with spot prawns, manila clams, wescott bay mussels 18.  
tossed in spicy curried-tomato fondue
- hand-cut fettuccini with salmon, fava beans, tomato & torn mint 15.
- sautéed ruby red trout 17.  
mustard greens, pine nut-golden raisin brown butter
- ipa battered halibut and house-made chips 16.  
served with charred jalapeno remoulade
- grilled draper valley chicken breast 16.  
little gem lettuces, shaved asparagus & herb salad

### **sandwiches**

- grilled spring vegetable, caramelized onion 16.  
garlic aioli, feta cheese
- spit-roasted Atherton lamb focaccia sandwich 17.  
with fennel-arugula slaw, chickpea fries & harissa aioli
- wood-grilled 'pinot' burger with beecher's flagship 16.  
charred onions & french fries

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### **lunch tasting**

*three mini courses served at once*  
food 23. | food + wine pairing 39.

smoked salmon croque-monsieur  
*brut, argyle, willamette valley 2005*  
~and~

roasted beets  
watercress, burrata cheese & fig balsamic  
*pinot gris, anne amie, willamette valley 2008*  
~and~

grilled atherton lamb tenderloin  
arugula, olive & apricot cous-cous  
*pinot noir, penner-ash, willamette valley 2007*

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### **desserts & cheese**

- buttermilk panna cotta 9.  
lemon-thyme granite, huckleberry compote
- choice of sorbet or ice cream 9.  
served with vanilla shortbread
- chocolate devil's food cake 9.  
hazelnut sorbet, Valhrona chocolate ganache
- three northwest artisan cheeses 15.  
walnut bread, dried & fresh fruit