



APPETIZERS

CHARCUTERIE 25.

rabbit pate, red wattle tenderloin terrine,
buffalo pastrami, mortadella, pinot noir & peppercorn salumi

CAULIFLOWER & APPLE BISQUE 11.

heritage ham, spiced autumn apples

GREEN SALAD 8.

dried cherries, red onions, roasted filberts, pecorino, muscatel vinaigrette

HONEYCRISP APPLES & OREGONZOLA 12.

celeriac, endive, hazelnuts, jory blossom honey, 20 year balsamic

MANILA CLAM FLATBREAD 17.

chorizo, halibut, spinach, béchamel

SALMON TARTARE 13.

black rice, shiitakes, garden peppers

PACIFIC OYSTER TASTING 18. (HALF DOZEN)

autumn apple mignonette

ENTRÉES

RED WATTLE RAGOÛT 27.

pappardelle, fennel, Bellwether Farms ricotta

MUSHROOM GNOCCHI 24.

chanterelles, maitake fritti, crème fraîche

SEARED DIVER SCALLOP 33.

port reduction, scallion and gold potato puree, chili-ginger ceviche

CEDAR PLANK PACIFIC SALMON 34.

rye bread pudding, bourbon-maple apples, dill dijonnaise

COLUMBIA RIVER STURGEON 35.

fennel, mussel velouté, sumac, piquillo pepper

TRIO OF RABBIT 33.

braised leg, loin involtini, rabbit bacon-jory parsnips cassoulet

GRILLED WAGYU STRIP LOIN 45.

celeriac, chanterelles, garden chard, smoked pearl onions

CHEF'S TASTING MENU 85.

WINE PAIRING 55.

GLUTEN FREE, NON-DAIRY AND VEGETARIAN MENUS AVAILABLE UPON REQUEST

SIDES 8.

~~~SHIITAKES AND SPINACH

~~~FINGERLING POTATOES-chive butter emulsion

~~~JORY BRAISING GREENS-garlic and chili flakes

~~~KERR RANCH BEETS-goat cheese crème fraîche