



SAMPLE MENU - FALL | WINTER

APPETIZERS

SELECTION OF HOUSE CURED CHARCUTERIE 18.
house pickles, mustards, crostini, lavash cracker

PACIFIC OYSTER TASTING | HALF DOZEN 20.
pink peppercorn mignonette

GARDEN BEET SALAD 12.
arugula, frisee, hazelnuts, blue cheese-horseradish mousse, meyer lemon vinaigrette

APPLE & PUMPKIN SALAD 15.
compressed apples, roasted pumpkin, butterbloom cheese, pistachio praline, cinnamon gastrique

SMOKED CARLTON PORK CHEEK 24.
white corn grits, smoked king oyster mushroom, mustard green salad, kohlrabi, pork jus

WINTER SQUASH SOUP 17.
duck confit, sultana relish, toasted pepitas

ENTRÉES

PAN SEARED SCALLOPS 40.
cauliflower cream, caramelized onions, pomegranate relish, pancetta

COLUMBIA RIVER STURGEON 38.
braised heirloom beans, root vegetables, cranberry mousseline, pickled peppers, ham consommé

FRESH RICOTTA RAVIOLI 36.
poached egg, forest mushrooms, chanterelle cream, fines herbs, bourbon sherry vinegar

GRILLED HERITAGE PORK LOIN 38.
pear-risotto cake, yam purée, kale, pecans, pork-sage jus

CASCADE NATURAL DRY-AGED PRIME NY STEAK 55.
pomme purée, caramelized cipollini, butter-poached celery, carrot obliques, chanterelles, beef jus

SIDES 7.

BRAISED GARDEN GREENS-BACON

GRILLED BROCCOLINI

ROASTED POTATOES

*our chefs have created this wine country menu to be enjoyed in the jory dining room. if you would prefer lighter fare, the bar menu is available in the bar and living room. thank you for dining with us.

STATE LAW REQUIRES US TO INFORM YOU THAT SOME ITEMS ON OUR MENU MAY INCLUDE ALLERGENS AND RAW UNCOOKED FOOD THAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS