



SAMPLE MENU – FALL | WINTER 2018

STARTERS

ROASTED TOMATO AND PEPPER SOUP 9.
garlic crouton, fontina,
fried basil

GREEN SALAD 10.
dried cherries, red onions, roasted filberts,
moscatel vinaigrette, pecorino romano

STEAMED MANILA CLAMS 16.
white wine cream sauce,
grilled crostini, lemon emulsion

APPLE SALAD 12.
arugula, radicchio, glacier blue cheese,
candied walnuts, sherry-maple vinaigrette

ENTRÉES

PAN-SEARED CHICKEN BREAST 18.
basil pesto, spinach, hand-made fettuccini,
sundried tomato-pinenut relish

NW SEAFOOD STEW 21.
salmon, halibut, manilla clams, prawns,
saffron-tomato broth, grilled baguette

SMOKED ALBACORE TUNA MELT 18.
fennel, capers, aged gouda,
spanish olive bread, petite salad

BLACKENED PRAWNS 19.
charred carrot purée, semolina gnocchi,
garden vegetables, pepetitas, cilantro pesto

LUNCH TASTING | WINE PAIRING
FOOD 25. | WINE 16.

ROASTED TOMATO AND PEPPER SOUP
garlic crouton, fontina, fried basil
patricia green cellars sauvignon blanc, willamette valley, 2017

GREEN SALAD
dried cherries, red onions, roasted filberts,
moscatel vinaigrette, pecorino romano
love and squalor riesling, willamette valley, 2015

PORKSTRAMI SANDWICH ON RYE
ipa pickled cabbage, russian dressing,
cave-aged gruyère
gramercy cellars "lower east" syrah, columbia valley, 2014

WOOD-GRILLED "PINOT" BURGER 18.
beecher's cheddar, house-smoked bacon,
charred onion relish, dijon aioli, house-cut fries

GRILLED SALMON ON PUGLIESE 17.
garden tomatoes, house-smoked bacon, avocado,
garden lettuce, mustard-dill aioli, house chips

ROASTED BEET SANDWICH 15.
hard-boiled egg, cornichon-dill crème fraîche,
goat cheese, fried onions, focaccia, petite salad

PORKSTRAMI SANDWICH ON RYE 16.
ipa pickled cabbage, russian dressing,
cave-aged gruyère, house chips

SHAVED NY STRIPLOIN 20.
pepperonata, chimichurri, queso fresco,
garlic aioli, baguette, petite salad