



DINNER MENU

STARTERS

Ahi Tuna Tartare | 19

cucumber | avocado | lime | pickled shallot

Mushroom Tartine | 12

sourdough | mushroom ragout | chevre | caramelized shallot | truffle salt | local microgreens

Burrata | 16

Madras country vines tomatoes | watercress | grilled focaccia bread

Oysters on the Half Shell | 4 ea

red wine mignonette | green tomato cocktail sauce | lemon

Potato Gnocchi | 18

wild boar sugo | fennel | tarragon | parmesan reggiano | gremolata

Oregon Cheese Plate | 16

selection of four Oregon cheeses | candied hazelnuts | mostarda | gluten free crackers

Daily Soup | 9

Classic Caesar Salad | 14

focaccia crouton

Chicory Salad | 12

carrot | radish | marcona almonds | green goddess dressing

Simple Mixed Green Salad | 10

tomato | cucumber | carrot | white balsamic vinaigrette

ENTRÉES

Alaskan Halibut | 38

fava beans | grilled onion | zucchini | potato cream | chive oil

Grilled Cauliflower Steak | 24

cannellini bean puree | carrot | chimichurri | sunflower seeds

Rack of Lamb | 49

green peas | mint | roasted vegetables | natural jus

Roast Half Chicken | 24

mashed potato | heirloom carrot | green beans

Pan Seared Scallops | 36

northwest sweet corn risotto | blistered tomato | tarragon | sunflower sprouts

Painted Hills Natural Ribeye | 49

herb roasted potato | grilled asparagus | demi glace | horseradish butter

Carlton Farms Double Cut Pork Chop | 34

vegetable ragout | kalamata olive | kale | tomato coulis

Idaho Rainbow Trout | 26

carrot | swiss chard | fennel | citrus

New York Strip | 48

roasted potato | heirloom carrot | green beans