

## **soup & salad**

CARAMELIZED ONION & PARMESAN SOUP  
basil oil, crostini 9.

TWENTY GREENS SALAD  
baby tomatoes, belgian endive, sherry mustard vinaigrette 9.

CAESAR SALAD  
petite romaine, focaccia croutons, cracked black pepper 10.

BIBB LETTUCE & RADICCHIO SALAD  
creamy blue cheese dressing, radishes, crisp shallots 12.

FRESH PACIFIC OYSTERS  
on the half shell with champagne mignonette  
six 14. twelve 28.

SPRING SALMON TARTARE  
avocado, chive and endive salad, potato gaufrettes 16.

AMERICAN STURGEON CAVIAR  
brioche toast, classic accompaniments 98.

"EGGS & TOAST"  
sturgeon caviar, french omelette, crème fraîche, brioche toast points, chives 38.

## **appetizers**

SELECTIONS FROM OUR CHEESE CART  
spiced pear pâte de fruit, fuji apples, toasted mixed nuts three 16. five 28. each additional 6.

GRILLED FRESH ATLANTIC CALAMARI  
sautéed rapini, capers, garlic, crispy onion, herb aioli 14.

SEARED SEA SCALLOPS  
applewood smoked bacon, celeryroot purée, lemon beurre fondu, crispy capers, fines herbes 19.

SEARED ARTISAN FOIE GRAS  
pickled local rhubarb, pinot noir, brioche toast 25.

dining month portland 25.

CREMINI MUSHROOM SALAD  
lemon, virgin olive oil, parsley, shaved grana

CASCADE NATURAL PINOT NOIR BRAISED BEEF  
creamy polenta, spring vegetables, garden herbs

ALISSA'S ICE CREAM SUNDAE  
espresso ice cream, bitter chocolate sauce, dark chocolate brownie

## **pasta & risotto**

### **GNOCCHI**

italian black truffles, fontina val d'aosta 25.

### **RISOTTO**

beef sugo, garlic, garden herbs 25.

### **SPAGHETTI**

morel mushrooms, smoked bacon, parmesan, rosemary 24.

## **entrées**

### **LOCAL ARROW LEAF SPINACH & ONION CONFIT TART**

grilled asparagus, wild mushrooms, peas, black truffle 26.

### **SPRING CHINOOK SALMON**

horseradish crust, cucumbers, crème fraîche, trout caviar, fines herbes 36.

### **GRILLED DRAPER VALLEY CHICKEN**

radicchio, kalamata olives, butter whipped potatoes, balsamic glaze 28.

### **GRILLED STUFFED QUAIL**

wild mushrooms, creamed spinach, crisp fennel, sherry jus 32.

### **BRAISED CASCADE FARMS PORK CHEEKS**

rapini, spaetzle, sweet and sour onions, whole grain mustard 28.

### **GRILLED CARLTON FARMS DRY AGED RIBEYE**

braised black kale, bone marrow dijon custard, bordelaise sauce 39.

chef kenny's recommended prix fixe menu 50.

#### **WARM LOCAL ASPARAGUS SALAD**

bacon vinaigrette, fried egg, parmesan, grilled bread

#### **CALIFORNIA WHITE SEA BASS**

arrow leaf spinach, tomato, caperberries, sweet garlic chips

#### **PYRAMID**

redmond, or - raw goat's milk

#### **CHOCOLATE POT DE CRÈME**

crème chantilly, anise biscotti

open seven days including brunch and sunday night dinner  
use of laptops and cell phones is strongly discouraged in dining room