

ROASTED SWEET HUBBARD SQUASH SOUP
smoked pumpkin seeds, crème fraîche, brioche croutons 9.00

TWENTY GREENS SALAD
baby tomatoes, belgian endive, sherry mustard vinaigrette 9.00

AUTUMN VEGETABLE SALAD
fennel, leeks, celery, radish, baby mustard greens, black truffle vinaigrette 10.00

ROASTED HEIRLOOM BEET SALAD
goat cheese panna cotta, crostini, baby watercress, red wine vinaigrette 12.00

SELECTIONS FROM OUR CHEESE CART
spiced plum pate de fruit, local apples and toasted mixed nuts
selection of three 16.00 selection of five 28.00 each additional 6.00

FRESH PACIFIC OYSTERS
on the half shell with champagne mignonette
half dozen 16.00 *one dozen* 28.00 *eighteen* 40.00 *two dozen* 52.00

SEARED SEA SCALLOPS
wrapped with smoked bacon, celeryroot purée, caper dressing 16.00

CRISPY WILLAPA BAY OYSTERS & FRIED GREEN TOMATOES
semolina crusted oysters, baby mustard greens, chili aioli 12.00

PAN SEARED ARTISAN FOIE GRAS
chardonnay and pineapple quince 25.00

FREE RANGE BEEF CARPACCIO
ceci beans, baby arugula, shaved shallot, grana padano, lemon vinaigrette 15.00

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GNOCCHI
fresh italian black truffles and fontina val d'aosta 14.00

LINGUINE
mediterranean mussels, manilla clams, bay scallops, green tomatoes, saffron 14.00

RISOTTO
roasted acorn squash, buttermilk blue cheese, toasted walnuts, autumn herbs 12.00

PAPPARDELLE
smoked veal shoulder, wild mushrooms, tomatoes, sage, parmesan 12.00

Eighteen percent gratuity will be automatically added to parties of six or more
Use of laptops and cell phones is strongly discouraged in dining room

CINDERELLA PUMPKIN & BARLEY "RISOTTO"
truffled cauliflower flan, acorn squash, baby cress 26.00

PAN ROASTED ALASKAN HALIBUT
roasted butternut squash purée, butter poached potatoes, fried leeks, watercress oil 31.00

PAN ROASTED DRAPER VALLEY CHICKEN
spicy rapini, parmesan whipped potatoes, crispy chanterelles, white wine jus 26.00

SAUTÉED RED BANDED ROCK FISH
braised italian white beans, kale, linguica sausage, oregano 28.00

SWEET BRIAR FARM SUCKLING PIG "PORCHETTA"
with shoulder confit, roasted cippolini, cavalo nero, creamy polenta, pumpkin seed-sage gremolata 32.00

GRILLED CASCADE NATURAL NEW YORK STEAK & ROASTED BONE MARROW
sage glazed baby carrots and baby turnips, potato-leek gratin, merlot sauce 39.00

chef de cuisine drew lockett's prix fixe menu

TRE COLORE SALAD
radicchio di treviso, endive, baby cress, honeycrisp apples, toasted walnuts, gorgonzola vinaigrette

BLACK PEPPER CRUSTED SITKA KING SALMON
buttered brussels sprouts, roasted shallots, sauce romesco

LE CENDRILLON
warwick, québec, canada - goat's milk

CHOCOLATE POT DE CRÈME
crème chantilly and biscotti

50.00 per person

wine by the glass/bottle

sparkling

moscato, saracco, IT 2008 9.50/35.00
prosecco, montelvini, IT NV 9.50/35.00
champagne, moët & chandon, impérial, FR NV 19.00/69.00
sparkling, mumm, napa valley, CA NV 12.50/40.00

white

sauvignon blanc, domaine de ménard, FR 2008 7.00/25.00
grüner veltliner, setzer, AU 2008 9.00/32.00(1L)
roussanne, isenhower cellars, white paintbrush, columbia valley, WA 2008 10.00/35.00
pinot gris, lúmos, rudolfo vineyard, willamette valley, OR 2008 10.00/36.00
torrontés, alamos, AR 2008 7.00/25.00
chardonnay, stonestreet, alexander valley, CA 2006 14.50/35.00

rosé

mourvèdre, domaine calet, costières de nîmes, FR 2008 7.50/21.00

red

cabernet sauvignon, compass, CA 2006 10.00/35.00
sangiovese, i monili, pervini, IT 2007 6.50/32.00
gamay noir, domaine joël rochette, beaujolais villages, FR 2007 8.50/30.00
grenache, syrah, domaine du trapadis, "blovac", côtes du rhône, FR 2007 7.00/24.00
pinot noir, apolloni, willamette valley, OR 2006 16.00/56.00
malbec, syrah, cabernet sauvignon, château jouclary, cabardès, FR 2006 7.00/24.00