

dinner

starters

Parsnip and leek soup
with roasted walnuts and gruyère 8.

Artisan cheese plate
with braeburn apples, fried almonds and quince paste 13.

Grilled wild shrimp
with winter squash purée, watercress, pinenut and saffron brown butter 12.

Braised pork cheeks
with roasted quince, seared Artisan foie gras, cider and star anise jus 16.

salads

Persephone Farm roasted beet terrine
with Oregon blue cheese, dried cherries, almonds and port vinaigrette 11.

Baby greens
with d'anjou pears, candied walnuts and sherry vinaigrette 8.

Belgian Endive
with dungeness crab, tart green apples, celery, crème fraiche and tarragon dressing and chives 13.

pastas

Housemade tagliatelle
with Cattail Creek lamb ragù and pecorino toscano 13. / 18.

Lumachine
with garlic polpettine, plum tomatoes, oregano and ricotta salata 12. / 17.

Handmade Spaghetti
with hedgehog mushrooms, braised pork belly, roasted garlic, rosemary and parmesan 13. / 18.

entrée

Seared diver scallops
with red quinoa, roasted winter squash, crisp celery root and walnut pesto 25.

Petrale sole
dusted in semolina with creamed spinach, Persephone leeks and meyer lemon grenoboise 25.

Grilled Cattail Creek leg of lamb
with spiced Israeli couscous, saffron, heirloom carrot and feta salad with mint 28.

Hearth roasted Carlton double bone pork chop
with Oregon white truffles, Mulino Marino parmesan corn bread and baby cabbage 24.

Wood grilled New York steak
with mustard greens, fingerling potatoes, cippolini, foie gras butter and bordelaise 31.

clarklewis

18% service charge will be added for your party of six people or more
* contains raw egg