

dinner

Monday 23, January 2012

starters

Green lentil soup
with braised pork and parmesan 8.

Artisan cheese plate
with braeburn apples, quince paste, olive oil fried almonds and Grand Central baguette 13.

Pacific albacore crudo
with black radish, honey tangerine, arugula and saffron vinaigrette 10.

Grilled Monterey Bay calamari
with sunchoke purée, poached gold potatoes, arugula and caper vinaigrette 12.

Braised pork belly
with frisée salad, lentil vinaigrette and pickled radish 13.

salads

Roasted Gathering Together beet terrine
with Briar Rose goat cheese, pistachios, La Vecchia balsamic and arugula 11.

Kingfisher baby greens
with braeburn apples, candied walnuts, Dee Creek feta and pomegranate vinaigrette 11.

Oregon dungeness crab “chop salad”
with endive, ruby red grapefruit, avocado, crisp fennel and citrus vinaigrette 14.

fresh pasta

Tagliatelle
with Sudan lamb ragù, pecorino toscano and rosemary 14. / 19.

Tagliarini
with wild shrimp, radicchio, La Vecchia balsamic, hot pepper and extra virgin olive oil 14. / 19.

Penne rigate
with pork polpettine, Oregon black truffle, spinach and parmesan 14. / 19.

entrée

Steelhead
with a leek gratin, sautéed spinach, braeburn apple and beet vinaigrette 25.

Wild sturgeon
with Bluebird Farm farro, foraged mushrooms, brussels sprouts and shrimp butter 26.

Hearth roasted Payne Family pork
with Viridian mongetes beans, winter chard, roasted squash and almond-black peppercorn pesto 25.

Sudan Farm grilled lamb
with Israeli couscous, rapini, parsley root salad and Oregon black truffle 26.

Fire grilled New York steak
with fingerling potatoes, braised greens, roasted cipollini and red wine sauce 32.

Chefs family style 4 course tasting menu 55. per person