

starters

- mixed green **salad**, prosciutto rosso, **truffle** cheese, honey vinaigrette \$11
- Caesar salad, romaine hearts, **parmesan** crisp, egg yolk \$10
- beet** salad, winter citrus, pistachio, **fig** vinaigrette \$9
- tuna **tartare**, pine nut crostini, harissa aioli \$12
- lobster** bisque, crostini, tarragon, **lemon**, crème fraiche \$15
- parsnip soup, blistered grapes, almonds, braised **oxtail** \$12
- braised **pork belly**, green chili, quail egg, sweet **pepper** marmalade \$13

entrees

- seafood **risotto**, mussels, shrimp, crab, bottarga \$33
- mero **sea bass**, roasted fingerlings, creamed **leeks** \$37
- agnolotti pasta, Oregon **mushrooms**, fresh shaved truffles \$28
- Ora King **salmon**, butternut squash puree, **sage**, pomegranate \$32
- seared Amish **chicken**, braised root vegetables, red wine reduction \$28
- filet**, sweet corn polenta, butter poached **king crab** \$48

desserts

- sweet potato **crème brulee**, smoked vanilla ice cream \$10
- chocolate** cake, ginger ice cream, warm soy **caramel** sauce \$11
- French toast, **foie gras** ice cream, candied bacon, maple \$12
- carrot** cake, rum raisin ice cream, carrot **ginger** sorbet \$9

nathan sheatzley, executive chef | john mclean, maître d'hôtel

