

# DINNER

## STARTERS & SALADS

Salad of spinach with roasted beets & garlic and hazelnut dressing \$16.50

Charcuterie board of artisanal cured meats and pickles \$21.00

Totten Inlet mussels steamed in white wine, chilis, Tualatin chick peas & cilantro  
with harissa toast \$17.50

Asparagus with Black Sheep fresh cheese, horseradish,  
marinated shallots, & pumpernickel croutons \$18.50

Thai-style Oregon bay shrimp & halibut cake  
with a ginger-lime salpicon \$17.50

Smoked beef Bresaola with arugula, marinated spring onions, crispy capers  
and Olio Verde evoo \$18.50

Select Pacific oysters on the half shell with aji chili granite\* \$19.50

Salad of spring greens, toasted hazelnuts  
and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

Artisan bread and extra virgin olive oil \$2.50/person

*There will be an 18% gratuity added to parties of six or more*

# DINNER

## MAIN COURSES

Linguini with nettle hazelnut pesto, fiddlehead ferns  
and Pecorino Romano cheese \$25.50

Chili roast pork loin, fennel sausage, pork rillette toast,  
with green herb sauce, white beans, & greens \$34.50

Ginger dashi with Maitake mushrooms, young vegetables, grilled tofu, sticky  
rice & Alaskan seaweed\*\* \$25.50

Select steak of Oregon beef and chefs choice accompaniments\* *Market Price*

Provençal bourride – Fisherman's stew of mussels, prawns,  
clams and calamari with potatoes and a green garlic croute \$36.00

Pan seared Pacific cod with asparagus, cardoons, beans  
and lemon sorrel butter \$36.50

Magret & confit of duck with ginger-rhubarb compote, braised greens  
and aged cheddar polenta\* \$46.50

Acquerello risotto with asparagus, oyster mushrooms  
and goat gouda cheese \*\* \$27.25

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Duck is cooked to medium, Steak and Burger are cooked to order, oysters are raw*

*\*\*Wild mushrooms – Yellow foot, Chanterelle and Hedgehog – not an inspected product*

## BISTRO MENU

Salad of spinach with roasted beets & garlic and hazelnut dressing \$16.50

Asparagus with Black Sheep fresh cheese, horseradish,  
marinated shallots & pumpernickel croutons \$18.50

The Higgins burger of Carman Ranch grass-fed beef  
on a toasted hearth-baked roll\* \$16.00

Oven-roasted heirloom potatoes with red pepper rouille \$9.75

Select Pacific oysters on the half shell with aji chili granite\* \$19.50

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

Totten Inlet mussels steamed in white wine, leeks, Tualatin chick peas & cilantro  
with harissa toast \$17.50

Thai-style Oregon bay shrimp & halibut cake  
with a ginger-lime salpicon \$17.50

Smoked beef Bresaola with arugula, marinated spring onions, crispy capers  
and Olio Verde evoo \$18.50

Linguini with nettle hazelnut pesto, fiddlehead ferns  
and Pecorino Romano cheese \$18.50

Charcuterie board of artisanal cured meats and pickles \$21.00

Platter of smoked Northwest seafood & pickled vegetables \$16.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$10.75

Honey & chile-roasted Oregon hazelnuts \$9.50

Salad of spring greens, toasted hazelnuts and herb vinaigrette \$10.50  
with blue cheese add \$2.00

Selected fruits & cheeses \$16.50

Focaccia with hazelnut nettle pesto and oyster mushrooms\*\* \$12.00  
with Belgian farmhouse salami \$14.

Artisan bread and extra virgin olive oil \$2.50/person

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