

First Courses

Assorted **Artisanal Salami** and House made Pickle Board | 16

Spring Onion Soup, Truffle Oil | 9

Crispy Veal Sweetbreads, Plum Jam, Pickled Onions| 14

Little Gem Lettuce, Blue Cheese, Bacon, Radish, Buttermilk Dressing | 12

Wild Arugula, Shaved Fennel, Pine Nuts, Grapefruit, Creamy Lemon Dressing | 10

Charcoal Grilled Prawns, Roasted Fingerling Potato, Romesco, Micro Herb Salad | 13

Mushroom Salad Three Ways, Tokyo Turnips, Tarragon, Sherry Vinaigrette | 12

Main Courses

Parisienne Gnocchi, Asparagus, Mushrooms, Cherry Tomatoes, Parmigiano Reggiano | 26

Charcoal Grilled **Pork Loin**, Baked Beans, Collards, Onion Relish | 28

Slow Roasted **King Salmon**, Carrot-Fennel Slaw, Dill Crème Fraiche | 32

Charcoal Grilled Cedar River **Ribeye**, Shoe String Fries, Chard, Roasted Shallot Butter, Demi | 34

Roasted **Alaskan Halibut**, Cherry Tomatoes, Garden Herbs, Olives, Cucumber Jus | 30

Truffle Roasted **Game Hen**, Roasted Fingerling, Italian Kale, Truffle Butter, Hen Jus | 28

Cheese

Rogue Creamery **Crater Lake Blue**, Mostarda, Walnuts, Honey | 10

Cowgirl Creamery **Mt. Tam**, Candied Fennel, Marcona Almonds | 10

L'Amuse **Aged Gouda**, Beet Gastrique, Candied Pistachio | 12

Desserts

Warm Bittersweet **Chocolate Truffle Cake**, Coffee Ice Cream | 9

Warm **Beignets**, Crème Anglaise, Heirloom Berry Jam | 9

Lemon, “Cherry Berry” **Ice Box Cake**, Fennel Cracker Crust, Apricot Jam | 9

Sour Ginger Plum and Coconut-Yuzu Sorbets, Coconut Tuile | 9

Warm Balsamic Cherries, Vanilla Ice Cream, Almond Macarons | 9

Last Updated 6/11/2015

