

Northwest Cuisine

M • E • N • U

Willamette Valley

Fresh Northwest Salmon Filet \$21

Broiled, baked on cedar plank, pan seared, or poached

Oregon Black Truffle & Wild Mushroom Risotto \$26

with Winter Vegetable

Linn County Lamb Chops \$21

Broiled Anderson Ranch Lamb, with our vegetable risotto cake and pomegranate port demi-glaze

San Francisco

Fragrant Chicken & Almond Curry \$25

with Apricot Chutney & Mint Raita

Rockfish Rosmarino \$21

Rockfish cooked in white wine and butter, with fresh rosemary

Sautéed Liver & Onions \$27

with Herbed Spaghetti Squash & Balsamic Vinegar Sauce

Herb Roasted Pork \$28

with Creamy Polenta, Sun-Dried Tomato Jus & Feta Gremolata

Napa Valley

Sesame Crusted Yellowfin Tuna \$29

with Stir-Fry of Scallions, Shiitakes & Carrots

Halibut Baked with Bread Crumbs \$26

Fresh baked halibut surrounded by vegetables and sprinkled with crumbs and butter

Sunnyside Farm Delmonico Steak \$30

with Pinot Noir Sauce & Potato Gratin & Tomato Confit

Tower of Roasted Beets \$16

with Herbed Goat Cheese, beet emulsion and micro greens