

DINNER

START

- Beet Salad** ricotta, cauliflower, herb salad, pickled red pearl onion 9
- Butter Lettuce** crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7
- Delicata Squash Salad** winter citrus, hazelnut, Ancient Heritage "Hannah," radicchio, arugula 9
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MIDDLE

- Pork Belly** carrot mole, crispy kale, popped sorghum, carrot top pesto 18
- Scallops*** Oregon black truffle, pomegranate, sunchoke 19
- White Truffle Risotto** Oregon white truffle, parmigiana-reggiano, herb salad 16
- Chanterelle Soup** duck confit, turnip, crème fraiche, micro radish 18
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MAIN

- Black Cod** oregon black truffle, parsnip mash, escarole, truffle jus 28
- Finnegan Creek Flatiron*/Ribeye*** black trumpet purée, baby carrot, celeriac, pickled red pearl onion 27/35
- Pan-Fried Steelhead** wild rice, root vegetable purée, watercress, brown butter, saba 21
- Smoked Pork Chop** potato purée, brassica rabe, pomegranate 26
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SHARE

- Whole-Roasted Chicken** allow 1 hour or pre-order 36
- House-made & Artisan Charcuterie** 18
- Regional Artisan Cheeses** one 5 / two 9 / three 14
- Potato Puree** 7 / add Oregon black truffle 5
- Brussels Sprouts** bacon vinaigrette 9
- Delicata Squash** parmigiana-reggiano, herb salad 9
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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.