

# DINNER

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## START

- Beet Salad** ricotta, cauliflower, herb salad, pickled red pearl onion 9
- Butter Lettuce** crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7
- Winter Squash** winter citrus, hazelnut, briar rose "iris," radicchio, arugula 9
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## MIDDLE

- Pork Belly** burnt carrot mole, crispy kale, sorghum, toasted seeds 18
- Scallops\*** Oregon black truffle, pomegranate, sunchoke 19
- White Truffle Risotto** Oregon white truffle, parmigiana-reggiano, herb salad 16
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## ENTRÉE

- Black Cod** oregon black truffle, parsnip mash, escarole, truffle jus 28
- Finnegan Creek Flatiron\* /Ribeye\*** black trumpet emulsion, baby carrot, celeriac, pickled red pearl onion 27/35
- Duck\*** bergamot, cipollini onion, braised greens, watermelon radish, smoked broth 32
- Ham Chop** potato purée, brassica rabe, pomegranate 26
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## SHARE

- Whole-Roasted Chicken** allow 1 hour or pre-order 36
- Steak for Two\*** Carlton Farms ribeye tomahawk 49
- 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.