

EASTER BRUNCH AVAILABLE 8:00 AM - 3:00 PM

For Easter brunch we are serving a Prix Fixe menu designed by our culinary team. Please select one item from each category.

Add share, side and cocktail items to round out your meal.

FARMS & PURVEYORS

Nevør Shellfish Farm Netarts Bay, OR

Even Pull Farm McMinnville, OR

DeNoble Farms Tillamook, OR

Childers Meat Eugene, OR

Anderson Ranches Brownsville, OR

Ocean Beauty Seafoods Astoria, OR

Oregon Coast Wasabi Tillamook, OR

Misty Mountain Mushrooms Yamhill, OR

Corvus Landing Farm Neskowin, OR

Briar Rose Creamery Dundee, OR

Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR

Oregon Olive Mill at Red Ridge Dayton, OR

Carlton Farms Carlton, OR

Shun/Kai USA Tualatin, OR

Community Supported Fishery Garibaldi, OR

Bennett Family Farm, Tillamook, OR

PRIX FIXE

PLEASE SELECT ONE START, ONE SALAD, ONE MAIN AND ONE DESSERT FOR \$60

START

Green Garlic Soup (1) 10 preserved Meyer lemon, herb oil add crab 15

Filbert Galette > wild mushroom, kale rapini

SALAD

Corvus Landing Greens (*) cider vinaigrette, filbert, Nestucca Bay Creamery "Buttercup"

Warm Spinach (§) bacon vinaigrette, Grana Padano, gremolata, soft boiled egg

MAIN

Crab Cake Benedict (*) tomatillo hollandaise, watercress

Pork Belly + Eggs pomodoro, grilled baguette

Spring Plate (1) norel, wild onion, rapini, filbert spread, Black Spanish radish

Polenta Hotcakes lemon curd, citrus streusel

DESSERT

Vanilla Pavlova (8) blood orange coulis, citrus salad, lemon curd, Chantilly cream

Gianduja Cheesecake (§) filbert, cocoa nib anglaise, candied orange ice cream

À LA CARTE

ADDITIONAL SELECTIONS

SHARE

Omelette (*) wild onion, morel, Nestucca Bay Creamery "Meda" 27

Bibimbap Bowl (1) venison, crispy risotto, house kimchi, soft poached egg, green garlic 24

SIDES

Deviled Eggs three each 12

Oysters on the half shell six each 25

Monkey Bread & Grand Marnier Glaze, cinnamon, filbert 12

Scalloped Potato & Tillamook Cheddar, paprika 6