

RESTAURANT & BAR

To order simply press the button on your in-room phone. 20% gratuity will be added to your order. To encourage dining at your leisure, there are no additional fees for delivery.

THANKSGIVING MENU

available from 1:00 - 9:00 pm on Thanksgiving Day

PRIX FIXE

57 per person

Rosemary and Sage Braised Boneless Turkey* includes both white and dark meat

Traditional Turkey Gravy

Choice of Fresh Herb Dressing or Oyster Dressing

Brown Butter Whipped Potatoes

Orange Maple Cranberry Compote

Oven Roasted Root Vegetables with a Touch of Honey

Pumpkin Cheesecake with candied pepitas and caramel sauce

Á LA CARTE

SMALL PLATES

Manilla Clams and Mussels shallot, garlic, chorizo, white wine, Dijon 28

Chopped Romaine Heart Salad 🐌

balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 24 *may be prepared without boquerones 19

MAIN DISHES

Pork Loin Chop (*) horseradish cardamom apple butter 40

Steelhead potato pancake, sweet and piquant pear preserves 44

Balsamic Grilled Portabella ⋟ 🕧 quinoa,

delicata, rainbow chard, apple, spiced pepitas, tarragon vinaigrette 29

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • West Fish Company Pacific City, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR •

🍿 Vegan 🐤 Vegetarian 👔 Dairy-free 🛞 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.