

### 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.

## NEW YEAR'S EVE SPECIALS

# SMALL PLATES

#### MAIN DISHES

Pan Seared Sea Scallops smoked cucumber chutney, trout roe, micro beet green salad 36

Herb Crusted Slow Smoked Prime Rib jus, horseradish, crème fraiche, brown butter whipped potato, winter greens, sweet cream glazed baby carrots 54

Dungeness Crab Cakes ancho chili crème fraiche market price Grilled Wild Pacific Prawns nori spaetzle, black garlic ginger butter, wilted tat soi and baby bok choy *market price* 

# CLASSIC OFFERINGS

## SMALL PLATES

Manila Clams shallot, garlic, chorizo, white wine, Dijon 28

#### Chopped Romaine Heart Salad 🐌

house-smoked salmon, balsamic roasted grapes, Biquinho sweet peppers, , shaved pecorino, fresh herb buttermilk dressing 24

## MAIN DISHES

**Steelhead** potato pancake, sweet and piquant pear preserves 44

Pork Loin Chop (\*) horseradish, cardamom, apple butter 40

Foraged Mushroom Pappardelle > Taleggio cheese, Madeira wine, lemon, fines herbs 34

## 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 •