



## SMALL PLATES

GREEK MEATBALLS |18|

Serrano Tzatziki | Dill | Pita

\*CHARCUTERIE AND ARTISAN CHEESE PLATE |36|

TRUFFLED AMALTHEIA GOAT CHEESE  
AND MUSHROOM WONTONS |18|

Red Wine & Mushroom Bordelaise | Shaved Asiago

HOUSE SMOKED BUFFALO PASTRAMI SLIDERS |23|

Gruyere | Soy Dijon | Kimchi Slaw

## SOUP

PASTINA IN BRODO |12|

Parmigiano-Reggiano | Black Pepper

ROASTED PEAR SOUP |14|

Bleu Cheese | Walnut Pear Gastrique

## GREENS

\*CLASSIC CAESAR SALAD |16|

Shaved Parmigiano-Reggiano | Pan-Roasted Croutons | White Anchovies

BURRATA SALAD |15| (GF)

Roasted Melon | Whole Grain Mustard Vinaigrette | Prosciutto

SPRING SALAD |14| (GF)

Tomato | Curry Squash | Pickled Shallots | Asiago

## ENTRÉES

BLACK COD |50|

Smashed Potato | Basil Mint Beurre Blanc | Fried Capers

Suggested pairing: *Domaine Vacheron, 'Les Romains', Sancerre, Loire Valley, FR*

\*ELK LOIN CHOP |50| (GF)

Herb Polenta | Huckleberry Curry Demi | Carrots

Suggested pairing: *De Trafford, 'Blueprint', Syrah, Stellenbosch, South Africa*

APPLE CIDER BRINED PORK CHOP |52| (GF)

Apple Parsnip Puree | Bacon Brandy Sauce | Asparagus

Suggested pairing: *Clos I Terrasses, 'Laurel', Red Blend, Priorat, Spain*

\*14OZ NY STRIP OR 8OZ FILET MIGNON |60| (GF)

Whipped Potatoes | Caramelized Onion | Au Poivre | Asparagus

Suggested pairing: *Figgins, 'Figlia', Red Blend, Walla Walla Valley*

HUCKLEBERRY BRINED CHICKEN |36|

Barley Risotto | Haricot Verts

Suggested pairing: *St. Innocent, Temperance Hill Vineyard, Pinot Noir, Eola-Amity Hill, OR*

VERDE SCALLOPS |60| (GF)

Salsa Verde | Napa Cabbage | Mushrooms

Suggested pairing: *Soter, Chardonnay, Willamette Valley, Oregon*

CREAMY PRIMAVERA PASTA |34|

Fettucine | Shiitake | Artichokes

Add Shrimp (+12)

Suggested pairing: *Tenute Capaldo, 'Goletto', Greco di Tufo, Campania, Italy*

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness\*

