



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

TEQUILA LIME SHRIMP | 18 | (GF)

Aji Amarillo Sauce

SOUP

PASTINA IN BRODO | 12 |

Parmigiano-Reggiano | Black Pepper

ROASTED PEAR SOUP | 14 |

Bleu Cheese | Walnut Chorizo Gastrique

GREENS

*CLASSIC CAESAR SALAD | 16 |

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

BURRATA SALAD | 17 | (GF)

Roasted Melon | Whole Grain Mustard Vinaigrette | Prosciutto

SPRING SALAD | 15 | (GF)

Tomato | Curry Squash | Pickled Shallots | Asiago

ENTRÉES

BLACK COD | 58 |

Smashed Potato | Basil Mint Beurre Blanc | Fried Capers

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

*ELK LOIN CHOP | 58 | (GF)

Herb Polenta | Huckleberry Curry Demi | Carrots

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

APPLE CIDER BRINED PORK CHOP | 54 | (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 | 72 | (GF)

Whipped Potatoes | Caramelized Onion | Au Poivre | Asparagus

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

HUCKLEBERRY BRINED CHICKEN | 38 |

Barley Risotto | Haricot Verts

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

VERDE SCALLOPS | 63 | (GF)

Salsa Verde | Napa Cabbage | Mushrooms

Suggested pairing: Soter, Chardonnay, Willamette Valley, Oregon

CREAMY PRIMAVERA PASTA | 35 |

Fettuccine | Shiitake | Artichokes

Add Shrimp (+12) Add Chicken (+10) Add Scallops x3 (+18)

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



(GF) *Gluten Free*