



THREE-COURSE DINNERS

To allow us time to properly cook entrées to order, they are offered as three course meals with a choice of two soups, house salad, and assorted freshly baked breads with whipped butter and a surprise

POTATO WRAPPED HALIBUT WITH PINOT NOIR BEURRE ROUGE  36

Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce, Herb and Mushroom Risotto, and Seasonal Vegetable

'12 Bernard Machado Pinot Noir La Cantara Chehalem Mountain

SEARED DUCK BREAST   34

Pan-Seared Duck Breast Served on Hazelnut Wild Rice with an Oregon Huckleberry Reduction and Marinated Beets with Preserved Lemon and Fresh Basil, Finished with Roasted Asparagus and Red Onion Confit

'15 Hence Cellars Malbec Estate Walla Walla

SHORT RIB OF BEEF 35

Done in the Flemish Style of Carbonnade a la Flamande, Braised and Served in a Brown Ale Demi-Glacé with Mushrooms, Roasted Tomatoes, and Pearl Onions, and Served with Glazed Baby Turnips and Sautéed Greens

'15 Dunham "Trutina" (Cabernet Blend) Columbia Valley

GRILLED SHOULDER TENDER OF BEEF   35

Served with Crispy Fingerling Potatoes and Roasted Cauliflower with Raclette Cheese, Walla Walla Sweet Onion Jam with Honey and Chipotle, and Garlicky Wilted Spinach

'11 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS   36

Seared Sea Scallops Served with Confit Fingerling Potatoes, Arugula Salad with Marinated Fennel and Fuji Apple, and Finished with an Herb and Lemon Chermoula Sauce, Horseradish Creme Fraiche, and Smoked Beet Puree

'16 Dobbles Grenache Blanc Crater View Vineyard Rogue Valley

SEAFOOD ZARZUELA  34

Scallops, Shrimp, Clams, and Fish Skillet Roasted in a Rich Saffron and Almond Sofrito with Peppers, Onion, Garlic, Fennel, Tomato, and Linguisa Sausage

'13 Domaine Pouillion GSM "Katydid" Horse Heaven Hills

PORK WITH LEEK AND MUSTARD  32

Tender Carlton Farm's Pork Shoulder, Seasoned and Roasted, and Finished in a White Wine, Dijon Mustard, Caper, and Leek Cream Sauce, with Roasted Garlic Parsnip and Potato Puree, and Seasonal Vegetable

'14 Coeur de Terre Pinot Noir "The Heritage Reserve" Estate McMinnville

GRILLED CHICKEN BREAST 33

Harissa-Rubbed Grilled Chicken Breast with Spiced Honey Yogurt, Warm Couscous Salad with Preserved Lemon, Fresh Tarragon and Mint, and Smoked Rainbow Carrots

'15 Et Fille Viognier Deux Vert Vineyard Yamhill-Carlton

SPRING SPÄTZLE 31

German Spätzle Tossed with Baby Kale and Hazelnut Pesto with Fresh Orange, Citrus-Marinated Cured Olives, Caramelized Sweet Onions, and Roasted Tomatoes, and Topped with Freshly Grated Parmesan


'15 Denison Cellars Pinot Noir Willamette Valley

Executive Chef Martin Bleck

Chef de Cuisine Charlie Beach

 **Gluten Free**

20% service charge added to parties of 6 or more, one check per table

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions