

soup & salad

CARAMELIZED ONION & PARMESAN SOUP

basil oil, crostini 9.

TWENTY GREENS SALAD

baby tomatoes, belgian endive, sherry mustard vinaigrette 9.

CAESAR SALAD

petite romaine, focaccia croutons, cracked black pepper 10.

BIBB LETTUCE & RADICCHIO SALAD

creamy blue cheese dressing, radishes, crisp shallots 12.

FRESH PACIFIC OYSTERS
on the half shell with champagne mignonette
six 14. twelve 28.

SPRING SALMON TARTARE
avocado, chive and endive salad, potato gaufrettes 16.

AMERICAN STURGEON CAVIAR
brioche toast, classic accompaniments 98.

"EGGS & TOAST"
sturgeon caviar, french omelette, crème fraîche, brioche toast points, chives 38.

appetizers

SELECTIONS FROM OUR CHEESE CART

spiced pear pâte de fruit, fuji apples, toasted mixed nuts three 16. five 28. each additional 6.

GRILLED FRESH ATLANTIC CALAMARI

sautéed rapini, capers, garlic, crispy onion, herb aioli 14.

SEARED SEA SCALLOPS

applewood smoked bacon, celeryroot purée, lemon beurre fondu, crispy capers, fines herbes 19.

SEARED ARTISAN FOIE GRAS

pickled local rhubarb, pinot noir, brioche toast 25.

dining month portland 25.

CREMINI MUSHROOM SALAD
lemon, virgin olive oil, parsley, shaved grana

CASCADE NATURAL PINOT NOIR BRAISED BEEF
creamy polenta, spring vegetables, garden herbs

ALISSA'S ICE CREAM SUNDAE
espresso ice cream, bitter chocolate sauce, dark chocolate brownie

pasta & risotto

GNOCCHI

italian black truffles, fontina val d'aosta 25.

RISOTTO

beef sugo, garlic, garden herbs 25.

SPAGHETTI

morel mushrooms, smoked bacon, parmesan, rosemary 24.

entrées

LOCAL ARROW LEAF SPINACH & ONION CONFIT TART

grilled asparagus, wild mushrooms, peas, black truffle 26.

SPRING CHINOOK SALMON

horseradish crust, cucumbers, crème fraîche, trout caviar, fines herbes 36.

GRILLED DRAPER VALLEY CHICKEN

radicchio, kalamata olives, butter whipped potatoes, balsamic glaze 28.

GRILLED STUFFED QUAIL

wild mushrooms, creamed spinach, crisp fennel, sherry jus 32.

BRAISED CASCADE FARMS PORK CHEEKS

rapini, spaetzle, sweet and sour onions, whole grain mustard 28.

GRILLED CARLTON FARMS DRY AGED RIBEYE

braised black kale, bone marrow dijon custard, bordelaise sauce 39.

chef kenny's recommended prix fixe menu 50.

WARM LOCAL ASPARAGUS SALAD

bacon vinaigrette, fried egg, parmesan, grilled bread

CALIFORNIA WHITE SEA BASS

arrow leaf spinach, tomato, caperberries, sweet garlic chips

PYRAMID

redmond, or - raw goat's milk

CHOCOLATE POT DE CRÈME

crème chantilly, anise biscotti

open seven days including brunch and sunday night dinner
use of laptops and cell phones is strongly discouraged in dining room