

## appetizers

ICED PACIFIC OYSTERS  
champagne mignonette 18/32.

MANILA CLAM CHOWDER  
smoked ham, escarole 8.

BUTTER LETTUCE & RADISHES  
avocado, blue cheese, buttermilk dressing, bread crumbs 12.

FIELD GREEN SALAD  
grapefruit, pickled shallots, endive, pecorino 11.

HAMACHI SASHIMI  
myoga-soy dressing, yuzu, hijiki seaweed salad 13.

TERRINE OF OCTOPUS  
spicy marinated daikon, shiso 16.

BEEF CARPACCIO  
pickled shiitake, sesame, marinated cucumbers, kaiware sprouts 12.

CRISPY CONFIT LAMB SALAD  
pickled pears, charred raddicchio, hazelnuts 11.

FOIE GRAS PARFAIT  
riesling gelée, brioche 16.

SWEET SHRIMP RISOTTO  
chorizo, carrot broth, parsley 14.

RABBIT & VEAL TORTELLINI  
sage brown butter, reggiano 11.

SAUTÉED POTATO GNOCCHI  
sweetbreads, roasted pumpkin, rabbit jus, arugula 13.

WILD MUSHROOM TAGLIATELLE  
garlic, shallots, parsley 13.

## entrées

### FREGOLA SARDA

wild mushrooms, roasted pumpkin, brussels sprout leaves 18.

### WILD MUSHROOM STUFFED GOLDEN TROUT

brussels sprout leaves, leek purée, lemon butter 25.

### SEARED MAINE SCALLOPS

walnut-apple brown butter, fennel purée, herb broth 27.

### ROASTED CHICKEN

sautéed escarole, sherry vinegar 27.

### SAUTÉED DUCK BREAST

beluga lentils, trumpet mushrooms, pancetta, wild huckleberries 28.

### GRILLED SUDAN FARMS RACK OF LAMB

parmesan polenta, stew with winter fruits 36.

### GRILLED PRIME RIBEYE

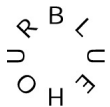
creamed kale, smoked bacon, bone marrow emulsion 38.

## sides

yukon gold potato purée with crème fraîche 4.

roasted heirloom carrots, thyme gastrique 4.

brussels sprouts, smoked ham, mountain rose apples 5.



Executive Chef Thomas Boyce

**BLUEHOUR** • 250 nw 13th avenue at everett, portland, oregon [www.bluehouronline.com](http://www.bluehouronline.com)

open seven days a week

use of laptops and cell phones is strongly discouraged in dining room.