

dinner

chef: Michael Hanaghan
sous chef: Eric Suniga

appetizers

oysters on the half shell

cranberry mignonette ... each 2.50, half dozen 14, dozen 26

endive salad

red wine poached pears, watercress, blue cheese, walnuts ... 11

butter lettuce salad

fresh parsley and tarragon, shallots, verjus dressing ... 10

braised hearts of romaine

fingerling potatoes, prosciutto, poached egg, honey vinaigrette ... 12

charred octopus

sofrito, parsley oil, nicoise olive-lemon gremolata ... 12

soup du jour

chef's daily soup ... 9

smoked beef carpaccio

frisee, celery, horseradish mousse ... 9

charcuterie plate

daily selection, dijon mustard, cornichons, grilled bread ... 14

entrées

grilled columbia river sturgeon

roasted beets, broccoli rabe, mizuna, pistachio-horseradish vinaigrette ... 27

alaskan true cod

citrus braised endive, blood orange confit, sunchoke-vanilla cream ... 27

washington steelhead

sweet potato and swiss chard mille feuille, crispy black trumpet mushroom, cranberry vinaigrette ... 29

herb roasted chicken

caramelized onions, celery root, mizuna greens, emmental cheese, french onion jus... 27

handmade black pepper fettuccine

local mushrooms, arugula coulis, prosciutto, grana padano ... 19

grilled skirt steak

creamed kale, potato gnocchi, red wine braised salsify, roasted shallot jus ... 28

braised lamb shank

winter bean cassoulet, tomato concassé, red wine reduction, crispy shallot rings ... 29

carlton farms glazed pork shoulder

toasted farro, pickled vegetables, pork "pastrami", vinaigre de vin rouge pan sauce ... 29

Gratuity of 20% will be added to parties of six or more.

We will happily split checks up to 4 ways evenly

\$25 corkage fee per 750ml bottle of wine

2 bottles maximum per table

Ten 01 kindly declines to open bottles on our list.