

dinner



chef – michael hanaghan

appetizers

Oysters on the Half Shell

market fresh oysters with peach mignonette 3. each / 18. 1/2 dz / 32. dz

Summer Risotto

local pole beans, market vegetables, carrot butter 9

Veal Pâté

pickled vegetables, dijon mustard, toasted parisian loaf 12

Smoked Salmon

black truffle dumplings, parisienne carrots and turnip, horseradish bavarois 14

Manila Clams

basil pistou, chorizo, toasted pine nuts, grilled bread 14

Tarte Flambée

grilled flat bread, house made crème fraîche, carmalized onions, bacon lardons 7

Wild King Salmon Tartare

gathering together farms cucumbers, fingerling potato chips, espelette crème fraîche 14

soups & salads

Soup du Jour

chef's daily soup 9

Compressed Melon Salad

honeydew, cantaloupe, watermelon, petite mixed greens, boquerones anchovies, red onion aigre doux 10

Gathering Together Farms Mixed Greens Salad

pickled shallots, grana padano crouton, lemon oil vinaigrette 9

Butter Lettuce Salad

fresh parsley and tarragon, shallots, verjus dressing 10

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entrées

Olive Oil Poached Wild King Salmon

summer squash "noodles", pickled radish, compressed cucumbers, marinated cherry tomatoes, cucumber "vierge" 30

Pan Seared Alaskan Halibut

seared heirloom tomatoes, braised fennel, shaved fennel salad, sungold tomato vinaigrette 29

Grilled Columbia River Sturgeon

golden corn, pickled red onion, mizuna, watermelon, corn pudding 29

Crispy Skin Duck Breast

toasted farro, golden chanterelles, blueberries, arugula, pearl onions, blueberry duck jus 29

Painted Hills 10oz Ribeye

charred corn, heirloom tomatoes, mizuna, fines herbs maître d'hôtel butter 38

Cattail Creek Leg of Lamb

local summer squash ratatouille, seared eggplant, garlic confit, san marzano tomato jus 29

Carlton Farms Pork Loin

fresh cranberry beans, swiss chard, chard stems, oven roasted tomatoes, pork jus 28

Handmade Black Pepper Fettuccine

cypress grove goat cheese, sofrito, niçoise olives, piquillo peppers, capers 19