

{1}

VOL AU VENT 12

bacon puff pastry, 142 degree farm egg, yellowfoot chanterelles, herbs, pecorino romano, almond crumble

BOSTON BIBB 11

fennel, mustard vinaigrette, manchego, pear

{2}

PORK BELLY 13

smoked maple, huckleberry pickled mustard seed, sea salt

AGNOLOTTI 12

goat ricotta and farm egg, nettles, garlic chips, double chicken jus

CRUDO 13

hamachi, kaffir lime cure, soy lime vinaigrette, sea lettuce, harissa

{3}

WAGYU FLATIRON 31

sunchoke puree, brown butter crumbs, huckleberry - maple compote, slow honey roasted cipollinis, petite chard

SEA SCALLOP 30

fennel, grapefruit sauce mousseline, celery leaves, black pepper, watermelon radish

LING COD 29

pickled onion hollandaise, puffed farro, foraged greens, meyer lemon

BONE IN PORK LOIN 27

smoked apple, sweet potato "custard", foie gras, mustard green

TOMBO 28

hazelnut puree, apple leather, nettles, ham froth, smoked olive oil

FARMS, FORAGERS, BOATS

BARKING DOG FARMS,
Oregon

SNAKE RIVER FARMS,
Oregon

OCEAN BLEU SEAFOODS
Oregon

FOODS IN SEASON
Washington

ABIGAIL DEYOUNG
Wildlife Biologist - Oregon

TAILS & TROTTERS
Oregon

THE HONEY PIT
Oregon

five (\$70), seven (\$90), and nine (\$110) course Chef tasting menus available for the enjoyment of the entire table.

parties of six or more people are subject to a 20% service charge

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We also accept Dwolla.