

{1}

CELERY ROOT - PEAR SOUP

maple bacon "bulb", whipped pear, burnt bread
\$10

BEEF SALAD

*burnt orange - fireweed honey vinaigrette,
nigella seed buttermilk ice cream, farm greens, roasted beets*
\$11

{2}

GARGANELLI

lamb cheek, fennel pollen, greek yogurt
\$11

APPLE AND RADISH

*honey crisp apple "sauce", aleppo chile aioli,
almond "granola", pickled radish, pea
tendrils, bacon powder*
\$11

{3}

AKAUSHI BEEF COULOTTE

*sherry - onion agrodolce, lardo, sage gnocchi,
jacobsens sea salt, pan jus*
\$31

STURGEON

*vanilla yam polenta,
rabbit brown butter jus, greens*
\$27

ALBACORE TUNA

*sweet corn & smoked bacon broth,
turnip froth, pork belly, winter greens*
\$29

DUCK CONFIT

*marcona almond puree, sel gris,
braised cabbage arancini, "prosciutto" jus*
\$29

SEA SCALLOPS

*flageolet bean & veal ragout, heirloom carrots,
fried sage, olive oil*
\$28

Beck
MENU

CHEF'S TASTING MENU
menu created a'la minute
AVAILABLE UPON REQUEST
FOR ENTIRE TABLE

FIVE COURSE

\$65

with wine pairing: \$90

SEVEN COURSE

\$85

with wine pairing: \$120

NINE COURSE

\$105

with wine pairing: \$150

**PLEASE LET YOUR SERVER
KNOW OF ANY ALLERGIES OR
RESTRICTIONS**

*PRICES ARE PER PERSON.
DOES NOT INCLUDE SERVICE CHARGE

FARMS, FORAGERS, BOATS

BARKING DOG FARMS - OREGON

LA QUERCIA - IOWA

TAILS & TROTTERS - OREGON

SNAKE RIVER FARMS - OREGON

THE HONEY PIT - OREGON

FOODS IN SEASON - OREGON

GATHERING TOGETHER FARM - OREGON