

# RESTAURANT

# Beck

DEPOE BAY, OREGON · MARCH 2026

## TASTING MENUS

<i>Five Course</i>	\$105
Wine Pairing	\$45
<i>Seven Course</i>	\$145
Wine Pairing	\$65
<i>Bread &amp; Cultured Butter</i>	\$6

## STARTERS

<b>Simple Green Salad</b>	\$16
Seasonal Greens · House Vinaigrette · Goat Cheese · Candied Pistachios · Herb Oil	
<b>Pork Belly</b>	\$19
CONFIT Calabrian Chile Ice Cream · Pickled Fennel Branch	
<b>Hamachi*</b>	\$22
RAW Aguachile · Cara Cara Orange · Cilantro · Serrano · Celery	
<b>Foie Gras*</b>	\$28
SEARED Pink Lady Apple · Apple Skin Gastrique · Lovage	

## ENTRÉES

<b>Ling Cod</b>	\$42
PAN ROASTED Artichoke "Barigoule" · Foie Gras Brown Butter · Chives	
<b>Albacore*</b>	\$38
SEARED · RARE Cucumber · Avocado · Basil · Sesame · Kumquats · Gochugaru · Watercress	
<b>Lamb Shoulder</b>	\$43
BRAISED Rhubarb Herbs · Marcona Almond · Carrot · Mustard Lamb Jus	
<b>Beef Bavette*</b>	\$46
PAN ROASTED Fondant Potatoes · Chive Compound Butter · Spring Onion · Bordelaise	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Please inform your server of any dietary restrictions or allergies.