

Menu

Appetizers	Description	Cost
Cheese Plate plate	Assorted artisan cheeses, fig jam , fresh bread	864
Sea Scallops	Avocado , frisbee and key lime vinaigrette	950
prosciutto	Balsamic poached pear, walnut, arugula and oregano	777
Cauliflower Cream	Misa , cucumber , picked radishes and tamari	950
Yellowtail Sashimi	Misa , cucumber pickled radish and tamari	950
Roasted Beet with Yogurt and Walnuts	Beautiful beets with a fresh home	1038
Curried Calamari	yellow curry and jasmine rice	864
Arugula Bruschetta	fresh organic arugula on hand made bruschetta with a touch of olive oil and sea salt	1037
Duck Confit Spring Rolls	plum ginger sauce	777
Mussels	Tomato, garlic and white wine broth	777

Salads	Description	Cost
Bibb Salad	Bibb lettuce, radish , apple and gorgonzola dressing	777
Caprese Salad	Heirloom tomatoes, fresh mozzarella, fresh basil, balsamic reduction, and olive o	864

Salads	Description	Cost
Seasonal Fruit Salad	100% organic non-GMO seasonal fruit with fresh greek yogurt dressing	560
Cucumber Basil Salad	Farm fresh cucumber with home-grown basil leaves	430
Greens	Mesciun greens, shaved canut, apple, nut medley and sherry vinaigrette	777

pizza	Description	Cost
Margherita	Marzano tomato, basil, fresh mozzarella, Tuscan olive oil	1296
Bianca	Spinach, shaved celery root, smoked mozzarella, scumorzu	1469
Funghi	Foraged wild mushrooms, pecorino, tomato, garlic, oregano	1118
Salsiccia	House-made sausage, roasted red pepper, tomato arugula, fontina	1865
Quattro Stagione	Artichoke, roast chicken, prosciutto, red peppet Calabrian chili oil	2689

Pasta	Description	Cost
Lobster Ravioli	Lobstet lemon butter and wilted spinach	1382

Pasta	Description	Cost
Saffron Risotto	Arborio rice, cream, and fresh seasonal seafood	1427
Marinara Pasta	Penne with fresh tomato marinara, fresh basil kalamata olives	1468
Crepe Florentine	Spinach, caramelized onions, three cheeses in a crepe with balsamic reduction	1345
Risotto Milanese	Arborio rice, butternut squash, pine nuts, saffron	1688

Main Entries	Description	Cost
Delmonico	Hand-cut 20 oz bone-in sirloin steak topped with pink peppercorn, cognac and leek reduction	1356
Prime Rib	Aged 8 oz prime rib slow roasted in rock salt and served with au jus and fresh grated horseradish	2245
Squash Ravioli	Ambercup squash, shallot brown butter and green apple chutney	2466
Coho Salmon	Over-roasted line-caught salmon with chervil and kumquat pesto	3000

Main Entries	Description	Cost
Oregon Trout	Sauteed fresh boneless trout with tarragon butter sauce, parsley and commelized shallot	2085
Beef Tenderloin	Roasted with a spicy chili infusion, served medium rare and topped with chimichuri salsa	2245
New Orleans Bouillabaisse	Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice	2853

Sides	Description	Cost
Petite Feta Quiche 9		888
Mashed Potatoes 6		953
Gnocchi & Cheese 1		456
Steamed Vegetables 3		546
Sautéed Mushrooms 3		247
Creamed Spinach 3		257

Desserts	Description	Cost
House-Made Ice Cream of the Month		950
House-Made Sorbet of the Month		600
Walnut Sponge Cake with Fresh Cream		899

White Wine	Description	Cost
Colterenzio Pinot Grigio	Italy 2018	

White Wine	Description	Cost
Mudhouse Sauvignon Blanc	New Zealand 2018	
Graham Beck Chenin Blanc	South africa 2019	
Charles & Charles Syrah Rose	Columbia Valley 2016	
Botani Moscatel Seco	Sierras de Malaga, Spain 2019	
Mount Eden Estate	Santa Cruz, California 2018	

Red Wine	Description	Cost
Barbera d'Alba	Punset Italy 2019	2468
Bethel Heights Pinot Noir Estate	Oregon 2017	2379
Boira Sangiovese	Marche, Italy 2019	2083
Brandborg Bench Lands Pinot Noir	Umpqua Valley, Oregon 2017	3987
Chesler, Cabernet Franc, Merlot, Cabernet Sauvignon	Napa Valley, California 2017	3566
Chianti Classico Savignola Paolina	Tuscany Italy 2016	2477

Seafood	Description	Cost
Mushroom Triangol	Sheep's milk ricotta, marsala sugo	2547
King Salmon	regola sarda, fennel, blood orange	2457
Peekytoe Crab	Celery root, opple	3568
Oregon Trout	Sautéed fresh boneless trout with tarragon butter sauce, parsley	2367

Seafood	Description	Cost
	and caramelized shallots	
Coho Salmon	Oven-roasted line-caught salmon with chervil and kumquat pesto	2456