



DINNER

APPETIZERS

Oregon Artisan Cheeses

*River's Edge chevre, Willamette Valley Farmstead,
Rogue Creamery blue, Face Rock cheddar,
berries, spiced nuts, wildflower honey*

Grilled Oyster Mushroom & Avocado Carpaccio

Oregon Dungeness Crab Fritters

green papaya remoulade

Fire Roasted Alaskan Spot Prawn

herb butter

ENTRÉES

Cedar Plank Chinook Salmon

Flat Iron Steak

Vietnamese chimichurri

SIDES

Heirloom Tomato Salad

Grilled Asparagus

Green Tea Soba Noodles

house-made noodles, Gathering Together Farm vegetables

Himalayan Rice

fried fennel, saffron

DESSERT

Oregon Strawberry Shortcake

candied ginger biscuit, coconut cream, chocolate ganache



SPECIALTY COCKTAIL

Coastal Bouquet

Chateau Bianca Cuvee Blanc, Vivacity gin, house-made flower bitters, sugar cube, twist

WINE

Chateau Bianca Cuvee Blanc NV

Willamette Valley, OR

crisp apple, touch of citrus, well balanced, lasting fruity notes

Illaha Pinot Gris '16

Willamette Valley, OR

starts with a light bouquet of pear, chamomile & citrus notes, orange & lemon zest

Stangeland Chardonnay '15

Eola-Amity Hills, OR

full bodied fruit, spice with the ability to age, interplay of oak & complex honey characters

Monks Gate Pinot Noir '13

Carlton, OR

quintessential Oregon pinot noir! Estate grown, complex structure, small producer

ASSORTED NW BEERS & CIDER

Pelican Kiwanda Cream Ale

Pacific City, OR

Eel River Organic Porter

Humboldt, CA

Terminal Gravity IPA

Enterprise, OR

Two Towns Made Marion Cider

Corvallis, OR

SOFT DRINKS

coffee, tea, iced tea, San Pellegrino sparkling water, Coke, Diet Coke, Sprite