

☞ Starters ☞

- Mixed Green Salad with Roasted Beets,
Hazelnut Gremolata, Echo Mountain
Blue Cheese, and Blackberry Vinaigrette 8.
Three Rivers Estate Rosé, Walla Walla '05 9.
- Duck Confit with Frisée-Anjou Pear Salad,
Cherry Vinaigrette, and Duck Prosciutto 12.
*Chat. Ste. Michelle Canoe Ridge Merlot,
Columbia Valley '03 10.50*
- Braised Penn Cove Mussels with Fennel
and Grilled Sourdough Toast 12.
Terra Blanca Chardonnay, Red Mountain '02 7.
- Crispy Venison Spring Rolls with
Hot Sweet-and-Sour Sauce 8.
Columbia Cellar Master Riesling, Columbia '05 8.50
- Smoky Portobello Soup with Roasted
Shiitakes and Chive Oil 7.
*Rex Hill Unwooded Chardonnay,
Willamette '05 11.*
- Frisée with Anjou Pears, Chèvre,
Candied Walnuts, and Cherry Vinaigrette 8.
Brandborg Pinot Noir, Umpqua '05 9.25

☞ A Selection of Artisan Cheeses ☞

- Riesling-poached Raisins, Dried Cranberries and Walnut Toast 13.

☞ Entrées ☞

Our Signature Plate

- Cedar Plank Roasted King Salmon with Brussels Sprouts, Caramelized Onions,
Pork Belly, Butternut Squash and Lemon Grass Glaze 32.
Sarah Powell Pinot Noir, Rogue Valley '03 13.50

- Grilled Beef Tenderloin with Purple Potatoes, Wild Mushrooms, Broccolini,
and Port Wine Reduction 32.

Dusted Valley Stomp Cabernet, Columbia '03 9.50

- Hatfield Pork Chop on Tillamook Cheddar Macaroni & Cheese with Maytag Crust 26.

Terra Blanca Malbec, Yakima '03 11.50

- Grilled Buffalo Sirloin Steak with Sweet Potato-Hazelnut Gratin and Sweet Onion Jam 32.

Kiona Lemberger, Columbia '02 9.

- Roasted Chicken Breast with Russet Potato Risotto and Snap Peas 23.

Dusted Valley Stomp Merlot, Columbia '04 9.50

- Pan-seared Halibut with Roasted Fingerling Potatoes, Asparagus and Rose Buerre Blanc 28.

Bookwalter Chenin Blanc, Columbia '03 8.

- Pan-seared Scallops with Parsnip Apple Purée, and Shiitake Shallot Ragoût 27.

Pacific Estates Pinot Noir, Willamette '03 12.

- Potato-Chive Pot Stickers with Edamame, Spinach, and Soy Vinaigrette 21.

Terra Blanca Reserve Roussanne, Yakima '04 11.50

Wine Feature Flight Three Courses 28.

☞ Desserts ☞

- Artist Point Cobbler . . . Seasonal Berries and House-made Black Raspberry Ice Cream 8.

Three Rivers Late Harvest Gewürztraminer, Walla Walla Valley '03 9.50

- Hazelnut Chocolate Torte, Blood Orange Sauce, and Honey Lavender Ice Cream 9.

Kiona Icewine, Red Mountain '04 10.25

- Seasonal Sorbet served in a Lemon-Tarragon Broth with House-made Shortbread 7.

Silvan Ridge Muscat Semi-Sparkling, Oregon '04 10.50

- Coffee Two Ways . . . Mochaccino Bread Pudding and Vanilla Latte Crème Brûlée 8.
Inspired by *the Year of a Million Dreams*

Adelsheim Deglace Pinot Noir Icewine, Oregon '05 13.25

- Heirloom Apple Tart, Caramel Sauce, and White Chocolate-Ginger Ice Cream 8.

Terra Blanca Chenin Blanc Icewine, Yakima '03 15.75

*For our Guests with food allergies or other health-related dietary restrictions, we are
happy to discuss and attempt to accommodate your special dietary requests.*

For your convenience, an 18% gratuity will be added to parties of 8 or more.

4/17/2007

Where the Hospitality and Cuisine of the Pacific Northwest Come Alive.