

## ☞ Appetizers ☞

Duck Confit with Frisée-Anjou Pear Salad, Cherry Vinaigrette, and Duck Prosciutto 12.00  
*Sokol Blosser Meditrrina III Red Blend, Oregon NV 10.00*

Braised Penn Cove Mussels with Fennel and Grilled Sourdough Toast 12.00  
*King Estate Pinot Gris, Oregon '06 9.50*

Smokey Portobello Soup with Roasted Shiitakes and Chive Oil 8.00  
*Rex Hill Unwooded Chardonnay, Willamette '06 11.00*

Spinach Salad with Crisp Bacon, Radish, Hard-cooked Eggs, Pickled Onions,  
and Mustard Vinaigrette 8.00  
*Kestrel Viognier, Yakima '06 11.00*

Crispy Venison Spring Rolls with Hot Sweet-and-Sour Sauce 8.00  
*Silver Lake Roza Riesling, Rattlesnake Hills '06 8.50*

Mixed Greens Salad with Roasted Beets, Hazelnut Gremolata, Echo Mountain Blue Cheese,  
and Blackberry Vinaigrette 8.00  
*Okanogan Pinot Noir, Washington '04 11.00*

## ☞ A Selection of Artisan Cheeses ☞

Riesling-poached Raisins, Dried Cranberries, and Walnut Toast 13.00  
*Big Kiona Late Harvest Zinfandel Red Mountain '03 (3 oz pour) 9.25*

## ☞ Entrées ☞

### Our Signature Plate

Cedar Plank Roasted Wild Copper River Salmon with Pear and Smoked Pork Belly Hash 47.00  
*Adea Dean-O's Pinot Noir, Willamette '05 12.50*

Grilled Beef Tenderloin with Chipeta Potato Truffle Fries, Sautéed Wild Mushrooms,  
and Wild Mushroom Butter 41.00  
*Kiona Reserve Cabernet Sauvignon, Red Mountain '02 14.50*

Grilled Buffalo Sirloin Steak with Sweet Potato-Hazelnut Gratin and Sweet Onion Jam 39.00  
*Pendulum, Merlot Base Blend, Columbia '05 13.50*

Seared Alaskan Halibut Filet with Roasted Shallot-Fennel Compote and Chardonnay Butter Sauce 38.00  
*Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, Columbia '06 10.00*

Grilled Pork Chop with Roasted Fingerling Potatoes, Fennel, and Apple Cider Sauce 28.00  
*Amavi Syrah, Walla Walla '05 12.00*

Seared Jumbo Day-Boat Scallops with Hazelnut Butter Potatoes, Zellwood Corn,  
Cherry Tomatoes, and Preserved Lemons 29.00  
*Columbia Gewürztraminer, Columbia '06 8.50*

Roasted Chicken Breast with Pear and Apple-Root Vegetable Mash,  
Haricot Verts, and Port Anise Reduction 28.00  
*Dusted Valley Stomp Merlot, Columbia '04 9.50*

Potato-Chive Pot Stickers with Edamame, Spinach, and Soy Vinaigrette 20.00  
*Bernard Griffin Chardonnay, Columbia '06 10.00*

Wine Feature Flight Three Courses 28.00

*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.*

*An 18% service charge is added for parties of 6 or more.*