

dinner

Thursday June 3, 2010

starters

Spring green soup
with shaved pecorino Toscano 8.

Grilled wild shrimp
with chickpeas, Gathering Together arugula, castelvetro olives and piment d'espelette 12.

Artisan cheese plate
with fuji apples, fried almonds, quince paste and Grand Central baguette 14.

Semolina dusted halibut cheeks
with grilled Viridian little gems and sweet shallot butter 14.

Braised pork belly
with fontina val d'aosta fries, mushroom gravy and pickled onions 14.

salads

Kingfisher butter lettuce
with red radish, Denison Farm tomatoes, lamb bacon, goat cheese dressing and chive 11.

Viridian asparagus
with arugula, La Quercia prosciutto, hazelnuts, mushroom vinaigrette and shaved parmesan 13.

Sauvie Island Organics baby greens
with glazed walnuts, Oregon blue cheese and sherry vinaigrette 9.

pastas

Housemade tagliatelle
with braised lamb ragù, shaved pecorino toscano and rosemary 13. / 18.

Orecchiette
with roasted beets, Cyprus Grove goat cheese and roasted walnuts 12. / 17.

Spaghetti
with Denison Farm fava beans, prosciutto, mint and parmesan 13. / 18.

entrée

Sautéed black cod
with Gathering Together snap peas, Colorado rose potatoes and cucumber-radish vinaigrette 27.

Pan roasted spring chinook salmon
with beluga lentils, roasted beets, cippolinis, saffron and oregano butter 28.

Hearth roasted Carlton pork shoulder
with preserved apricot and Oregon cheddar dumplings, turnips and whole grain mustard jus 25.

Grilled Cattail Creek lamb
with roasted spring vegetables, purple viking potatoes and mint salsa verde 28.

Wood fire grilled New York steak
with roasted fingerling potatoes, asparagus, spring herb butter and fond de veau 32.

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