

# DINNER

Daily | 5:00 - 10:00

## APPETIZERS

*Mustard Greens Salad*  
daikon radish, dill, asiago, pistachio crème fraîche\* \$13

*Chicory Salad*  
meyer lemon yogurt, chile pistou,  
pickled cucumber, Oregon blue\* \$14

*Pastrami Beef Tongue*  
sourdough gougères, clams  
purple cabbage, horseradish \$17

*Goat Cheese Gnocchi*  
golden beets, lemon-garlic pistachios,  
tarragon cream, smoked egg yolk\* \$17

*Escargot*  
parsnip noodles, toasted hazelnut herb butter,  
parmesan \$19

*Beef Burgundy Carpaccio*  
scallion purée, truffle aioli, pickled pearl onions,  
radish, sous vide egg yolk\* \$19

*Roasted Marrow Bones*  
leeks, tapenade, squid, flat leaf parsley \$22

*Seared Foie Gras*  
rye whisky bundt cake, Oregon black truffles,  
blood orange, crispy prosciutto\* \$27

*Foie Gras Torchon*  
meyer lemon jam, candied pepper bacon,  
Montreal waffle chips \$20

## ENTRÉES

*Daily Fish*  
market price

*Chicken-Fried Trout*  
pickled carrots, dill, radishes, dijon, gribiche\* \$28

*Confit Duck Leg*  
date glaze, roasted sunchokes, bleu cheese crumb, apple ribbons \$30

*Cabbage Roll*  
fried rice, nettles, wild onion, mushroom bacon \$26

*Fried Chicken "Coq au Vin"*  
pommes raclette, bacon glazed mushrooms,  
rosemary-balsamic jus \$29

*Grilled Pork Shoulder*  
shrimp-cream polenta, frisée, pickled asparagus, bourbon demi-glace\* \$30

*Hanger Steak Au Poivre*  
frites, goat cheese\* \$28

*Seared New York*  
asparagus, chile butter,  
soft scallop scramble\* \$45

*Baguette Jambon de Paris*  
gruyère, dijon, greens \$13

*Double Brie Burger*  
spiced ketchup, onion, pickles, fries\* \$16  
(available à L'américaine)

## CHALKBOARD SPECIALS

Charcuterie Board  
*daily selection*  
\$28

Oysters,  
*Daily Selection\**  
\$3.50 ea. / \$36dz.

Cheese Plate  
*daily selection*  
\$6.50 ea. / \$16

Soupe du Jour,  
\$6 cup / \$10 bowl

## SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Pomme Purée, Raclette \$8

Frites, Béarnaise Aioli\* \$7

Brussels Sprouts,  
Dijon Cream, Cranberries,  
Manchego \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

Rapini, Roasted Grapes,  
Almond Ricotta,  
Fermented Chilies \$12