

FIRST COURSE

Baby Gem Salad **v**

gruyère, sourdough croutons, dijon vinaigrette

Roasted Heirloom Carrots **v**

pickled kumquat, quinoa, carrot gremolata, feta tarragon crème

Corn Agnolotti **v**

chili corn relish, basil, corn beurre blanc

Hamachi Crudo

avocado, chili crisp, honey citrus vinaigrette, radish

Steak Tartare

charred country bread, ginger ketchup

Steamed Pei Mussels

thai basil, charred sourdough, green curry

Chicken Brodo

wheat berry, ginger, shiso

SECOND COURSE

Curried Cauliflower Steak **v**

shallot granola, blood orange, date purée

Lasagna Bolognese

grana padano, broccoli rabe, pomodoro

Seared Salmon

ratatouille, basil, sauce vierge

Roasted Halibut

broccolini, sea beans, brown butter grenobloise

Rotisserie Chicken

creamy parmesan polenta, baby greens, jus gras

Brasserie Burger

gruyère, bacon, brioche, smoked onion aioli, fries

Steak Frites

wagyu beef, shallot confit, fries, baby greens

DESSERT

Dark Chocolate Soufflé **v**

vanilla anglaise

Upside Down Orange Olive Oil Cake **v**

whipped orange mascarpone

NY Cheesecake **v**

morello cherry compote, cherry ripple ice cream

Candy Bar

brownie, chocolate mousse, marshmallow fluff

BEVERAGES

Stumptown Espresso

Americano

Cappuccino

Café Latte

Black or Herbal Tea

v vegetarian | **vg** vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have a food allergy, please notify us.