

SMALL PLATES CHANGE WEEKLY – PLEASE INQUIRE



WINE OF THE WEEK

8 Glass / 28 Bottle

Stafford Hill, Cuvee Cameo, Willamette Valley, OR 07

a blend of chardonnay, pinot gris and pinot blanc... this wine is lively and refreshing with a slightly creamy finish

THREE COURSE DINNER

Three courses paired with wines 30

Prawns

toasted garlic, parsley, sherry
paired with chehalem "inox" chardonnay, oregon

Sturgeon

columbia river, chimichurri grilled, stewed leeks, smoked paprika
paired with panther creek pinot noir, oregon

Apple Turnover

paired with warres 10 year tawny port, Portugal

SMALL PLATES

8 each or choice of 3 for 22

Sardines

early spring run, crispy fried, tarragon, lemon

Terrine

golden beets, boucherondin de chevre, savory

Ling Cod

pan seared, wild chive oil, oyster mushroom

Beef Carpaccio

filet, capers, lemon, shaved parmesan

Clams

puget sound manilla clams, chorizo, verdejo broth, crusty bread

Prawns

toasted garlic, parsley, sherry

Day Boat Scallops

smoked tomato, bacon

Cheese

triple cream brie, port poached figs, crusty bread

FEATURED PLATES

Wild Boar Ragout 18

truffiette pasta

Sturgeon 20

columbia river; chimichurri grilled, stewed leeks, smoked paprika

Duck 18

pan seared, quince au jus, polenta

Paul Mackenzie
EXECUTIVE CHEF

February 18th – 24th, 2010

Thanks to our local wine makers!

- Michael Stevenson, Panther Creek
- Bill and Barbara Steel, Cowhorn Vineyard and Garden
- Adam Godlee Cambell, Elk Cove
- Harry Peterson-Nedry, Chehalem
- Earl and Hilda Jones, Abacela
- Bill and Deb Hatcher, A to Z Wineworks
- Bryan Wilson, Foris
- Scott and Lisa Neal, Coeur de Terre