



Gazpacho.....	8.
George's Gathered Greens, Lemon, Extra Virgin Olive Oil.....	8.
Local Butter Lettuce Salad, Crispy Sweet Onions, Ranch Dressing *12.	
Spicy Tender Greens, Spanish Sardines a la Plancha, Cherry Tomato & Piquillo Relish.....	15.
Chilled Oysters on the Half Shell * Kusshi (BC), Netarts Bay (OR), Kumamoto (WA), Strawberry-Basil Mignonette.....	18.
~ CHARCUTERIE ~	
Prosciutto Cotto.....	10.
Testarossa.....	10.
Braised Beef Tongue.....	8.
Provençale Style Braised Lamb Terrine.....	12.
Pork Tenderloin, Wild Mushroom & Bacon Terrine.....	15.
Roman Style Chopped Rabbit Liver on Crostini.....	12.
Pinot Noir Smoked Artisan Prosciutto *.....	15.
Speck Americano, <i>La Quercia</i> *.....	15.
Finochiona, <i>Chop Butchery</i> *.....	15.
Piment d'Espelette Salami, <i>Chop Butchery</i> *.....	15.
Saucisson Sec, <i>Oyama Sausage Co.</i> *.....	15.
Taste of Three.....	22.
Taste of Five.....	35.
Taste of All.....	65.

*There will be an 18% gratuity added to parties of 6 or more.
Please, maximum 2 credit cards per table.*

~ OUR CLASSICS ~	
American Kobe Beef Steak Tartare, Traditional Accompaniments *.....	18.
Escargot à la Bordelaise, Roast Marrow Bones, Garlic.....	18.
Mediterranean Blue Mussels, Hand-Cut Fries, Mustard Aioli *.....	20.
Crispy Sweetbreads, Braised Pork Belly, Pickled Cherry Salad, Kidney-Mustard Sauce.....	15. / 29

~ TODAY'S SPECIAL ~	
Navajas a la Plancha, Spicy Calabrian Chile & Beefsteak Tomato Relish.....	15.

~ SIDES ~	
Braised Greens, Garlic, Lemon, Olive Oil.....	8.
Roasted Beets, Horseradish Cream.....	8.
Hand-Cut Fries, Mustard Aioli *.....	6.
Caramelized String Beans, Cherry Tomatoes.....	8.

Crispy Razor Clams, Grilled Fennel & Squash, Potatoes, Young Carrots, Olive Oil Hollandaise.....	18. / 34.
Spot Prawns & Salmon a la Plancha, Chorizo Piperade, Green Beans, Fennel Pollen Aioli *.....	32.
Oregon Dungeness Crab Risotto, Snap Peas, Crab Butter & Parmesan.....	15. / 29.
Heirloom Bean & Summer Vegetable Cassoulet.....	18.
Rabbit Ravioli, House Bacon, Local Mushrooms, Fava Beans & Garlic.....	12. / 22.
Grilled Pork Shoulder, Pork & White Bean Stew, Green Beans, Spicy Peach Chutney.....	16. / 29.
Highland Oak Farm New York Strip.....	18. / 34.
Highland Oak Farm Flat Iron.....	17. / 32.
Potatoes, Kohlrabi, Squash & Green Beans, Red Wine Beef Jus *	

~ WEEKEND SPECIALS. . . WHILE THEY LAST ~	
Friday: Braised Lamb Shoulder & Grilled Chop, Cherry Tomato, Fava & Green Bean Salad, Minted Lamb Jus *.....	34.
Saturday: 30-Day Dry-Aged Highland Oak Farm Ribeye, King Oyster Mushrooms, Young Carrots & Turnips, Peas, Truffled Bordelaise *.....	43.

Saturday, July 24, 2010
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
* Contains raw or undercooked ingredients*

We politely decline substitutions
Chef: Vitaly Paley Sous Chef: Patrick McKee

CHEESE

~ Sheep's Milk ~

Adelle, Ancient Heritage Dairy, Oregon

Scio Heritage, Ancient Heritage Dairy, Oregon *

Pecorino Ginepro, Romagna, Italy *

Il Boschetto al Tartufo, Italy

~ Goat's Milk ~

Valençay Cendre Mini, P. Jacquin & Fils, France

Sally Jackson Goat Cheese, Washington *

Mt. Zion, Fern's Edge Goat Dairy, Oregon *

Saint Olga, Rivers Edge Chèvre, Oregon *

~ Cow's Milk ~

Cinco Esquinas, La Mariposa, Oregon *

Chubut, La Mariposa, Oregon

Roaring River, Ancient Heritage Dairy, Oregon *

Old Apple Tree Tomme, Estrella Family Creamery, Washington *

Smokey Blue, Rogue Creamery, Oregon *

* raw milk

Choice of Three.....15.

Chef's Selection.....23.

Le Grand Fromage: Patrick McKee

SWEETS

~ OUR CLASSICS ~

Vanilla Crème Brûlée

Warm Chocolate Soufflé Cake,
Toasted Hazelnuts & Honey-Vanilla Ice Cream

Lavender Panna Cotta,

Chilled Apricot Soup,

Pistachio Cookie & Blueberries

Peach Tarte Tatin,

Lemon Verbena Ice Cream

Orange-Fromage Blanc Cannoli,

Summer Berries & Sweet Basil Sauce

Ice Cream Sandwich Sampler

Today's Dessert

Pink Velvet Cake,

Strawberries, Raspberries & Blueberries

Ice Creams

Kirsch, Strawberry, Almond

Sorbets

Strawberry, Pink Lemonade, Raspberry

All Desserts 9.

Pastry Chef: Lauren Fortgang

DIGESTIFS

Fernet-Branca.....7.

Underberg.....5.

M.P. Roux, Elisir.....9.

Remy Martin V.S.O.P. Cognac.....10.

Kelt, V.S.O.P. Cognac.....12.

Hine, Rare, Cognac.....10.

Hine, Antique, Cognac.....20.

Larressingle V.S.O.P. Armagnac.....13.

Germain-Robin, Select Barrel, X.O. California.....16.

Clear Creek, Williams Pear Brandy.....9.

Clear Creek, Grappa.....10.

Boulard, Calvados, Pays d'Auge.....10.

Clear Creek, 8 Year Aged, Eau de Vie de Pomme.....9.

Clear Creek, Eau de Vie of Mirabelle.....13.

2003 Château Loupiac-Gaudiet, Loupiac.....8.

2005 Francis Tannahill, Passito, Gewurztraminer, Ore.....16.

2006 Château Roûmieu-Lacoste, Sauternes.....16.

Bernard Boutinet, Pineau des Charentes, Blanc.....9.

2004 Madrone Mountain, LBV Red Dessert Wine, Ore.....9.

Hidalgo, Napoleon, Amontillado, Sherry.....8.

Emilio Lustau, *Don Nuño*, Oloroso Sherry.....9.

Rare Wine Co, Special Reserve, New York Malmsey, Madeira.....13.

1994 Kopke, Colheita Porto.....14.

Fonseca, 20 Year Old Tawny.....15.

Smith Woodhouse, 10 Year Old Tawny.....9.

Quinto do Noval, Black, Porto.....8.

Espresso / Cappuccino.....3.

Coffee / Tea.....2.