$\begin{array}{c} \text{half dozen oysters*} \quad 14. \\ \text{ON THE HALF SHELL, ORANGE CHAMPAGNE MIGNONETTE, GF} \end{array}$

substitute oyster topping with local sturgeon caviar add 10

beet-cured king salmon* 15.

EVERYTHING FOCACCIA, CREAM CHEESE, DILL, CAPERS, YAKAMA NATION STURGEON CAVIAR

grilled fromage de tete 15. HOUSE RAISED PORK, KETTLE CHIPS, GFO

baked barrel-aged feta 14. COSMIC CRISP CHUTNEY, HOUSE CRACKERS, GFO

 ${\tt lamb\ tartare*} \quad {\tt 17.}$ FARM EGG YOLK, CAPERS, PRESERVED MEYER LEMON, MINT, GFO

lebanese fatteh salad YOGURT, TAHINI, CHICKPEAS, PITA CHIP, PINE NUT, GFO	14.
tomato roasted cauliflower FORTUITY CELLARS CHARDONNAY LEES, CILANTRO, LEMON, SESAME SEEDS, GF	15.
tempura fried j&m oyster mushrooms CILANTRO, ROASTED RED PEPPER AND HERB PUREE	13.
fried brussel sprouts GAMACHIO, HOISIN VINAIGRETTE, CILANTRO, GREEN ONIONS	16.
sabzi sweet potatoes COCONUT, GARLIC, JALAPENO, SESAME, MUSTARD, GF	14.
red lentil hummus with roasted carrots SALT ROASTED RED ONION, PINE NUTS, SUMAC, GF	15.
smoked sturgeon & potato salad SHALLOT, BRUSSEL SPROUTS, SHERRY VIN, CILANTRO, LIME, GFO	15.
handmade pappardelle pasta BRAISED LAMB SHOULDER, PICKLED FENNEL, LAMB JUS, CONFIT MUSHROOM CHIMICHURRI	26.
duck confit tagliatelle pasta RADICCHIO, COMPRESSED PEAR, PORT WINE	27.
alaskan weathervane scallops* BUTTERNUT SQUASH PUREE, PICKLED COSMIC CRISP, FRIED SAGE, CRISPY SHALLOT, GF	28.
columbia river steelhead* FREGOLA, SAUSAGE, FARM EGG	26.
roasted pork belly shakshuka* FARM EGGS, TOMATO, ROASTED RED PEPPER, FETA	26.

Our Chef's Menu 65/person.

snake river farms skirt steak*

TUK MERIC, FRESH HERBS, GF

'Hands-free' multi-course menu for your whole table to share*, chosen by our chef daily. A fun way to taste through our menu without having to choose!

*participation by the entire table is required, *please allow 2 hours to enjoy.*

Wine Pairing 35/person.

(NOT REQUIRED FOR THE WHOLE TABLE)

It is tough to choose just one glass or bottle of wine to go with a multi-course meal! Let us pair wines along the way (usually 3-4 three-ounce pours to go with every other course, depending on the meal).