



Potato, Leek & Fennel Soup.....	8.
George's Gathered Greens, Lemon, Extra Virgin Olive Oil.....	8.
Local Spinach Salad, Crispy Sweet Onions, House Ranch Dressing *	12.
Selection of Winter Harvest Vegetable Antipasti.....	15.
Chilled Oysters on the Half Shell * Blue Pool (WA), Kumamoto (WA), Spicy Blood Orange Mignonette	18.

~ CHARCUTERIE ~

Testarossa.....	10.
Braised Beef Tongue, Horseradish Cream.....	8.
Roman-Style Chopped Chicken Liver	8.
Liverwurst	10.
Chicken & Black Truffle Galantine.....	10.
Braised Lamb Terrine	10.
Pork Terrine.....	15.
Duck, Pork & Fig Rilette	10.
Black Pepper Mortadella.....	10.
Peppered Lonzo on Grilled Rye *	12.
Taste of Three	22.
Taste of Five.....	35.
Taste of All	65.

~ 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, Herb Spätzle, Mushrooms, Kidney-Mustard Sauce.....	15. / 29.

~ SIDES ~

Braised Greens, Garlic, Lemon, Olive Oil.....	8.
Roasted Beets, Horseradish Cream.....	8.
Hand-Cut Fries, Mustard Aioli *	6.
Brussels Sprouts, House Bacon & Crème Fraîche	8.
New Harvest 1 st Press E.V.O.O. Laudemio (IT), Venturi Schulze Aged Balsamic (BC) & Grated Parmesan.....	5.

Wild Mushroom Risotto, Radicchio, Oregon Black Truffle & Marrow Butter	16. / 29.
Winter Vegetable & Heirloom Bean Cassoulet	18.
Rabbit Ravioli, House Bacon, Local Mushrooms, Butternut Squash & Garlic	12. / 22.
Spit-Roasted Pork Shoulder, Bacon-Braised Cabbage, Boiled Potatoes, Pork Jus.....	16. / 29.
Highland Oak Farm New York Strip, Potatoes, Leeks, Chard, Truffled Crab Hollandaise *	21. / 39.

~ SUSTAINABLE SEAFOOD FROM AROUND THE WORLD ~

Assorted Crudo: Hiramasa, Spicy Mustard & Ikura; Ocean Trout Belly & Uni Butter; Maine Diver Scallop, Truffles & Foie Gras Snow *	18.
Cedar-Planked Tasmanian Ocean Trout, Sweet Potatoes & Leeks, Fennel, Miso Butter *	18. / 34.
Maine Diver Scallops a la Plancha, Parsnip Purée, Carrots, Brussels Sprouts Leaves, Blood Orange & Piquillo Relish *	18. / 34.

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

Saturday, February 5, 2011

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 Chefs: Patrick McKee & Luis Cabanas

CHEESE

~ Sheep's Milk ~

Adelle, Ancient Heritage Dairy, Oregon

Robiola due Latti, Perolari, Italy

Il Pistacchio di Pura Pecora, Busti, Italy

Tin Willow Tomme, Black Sheep Creamery, Oregon

Pecorino Bianco Candido di Cantina, Tuscany, Italy

Il Boschetto al Tartufo, Italy

~ Goat's Milk ~

Le Mini Chevrot, Sèvre & Belle, France

Cravót, Caseificio Pier Luigi Rosso, Italy

Monte Enebro, Spain

Garroxta, Mas Can Beia, Spain

Carboncino, dell'Alta Langa, Italy

~ Cow's Milk ~

Seastack, Mt. Townsend Creamery, Washington

Elk Lake, Ancient Heritage Dairy, Oregon

Queso del Invierno, Vermont Shepherd, Vermont

Cinco Esquinas, La Mariposa, Oregon *

Rogue River Blue, Rogue Creamery, Oregon *

* raw milk

Choice of Three.....15.

Chef's Selection.....23.

Le Grand Fromage: Patrick McKee

SWEETS

Goat Cheese Cheesecake

bergamot & medjool date compote, walnut butter cookie

Vietnamese Chocolate Tarte

coconut & sunflower seed croquant, salted butter ice cream

D'Anjou Pear Dumpling

golden raisin verjus, cream cheese sherbet

Spanish Beignets

blood orange, candied fennel, goats milk ice cream

Meyer Lemon Cake

sous-vide rhubarb, consommé

Paley's Vanilla Crème Brûlée

Our Classic Warm Chocolate Soufflé Cake,

toasted hazelnuts, honey-vanilla ice cream

Sorbet Trio

grapefruit, meyer lemon, yogurt sherbet

All Desserts 9.

Pastry Chef: Kristen D. Murray

DIGESTIFS

Fernet-Branca.....8.

Underberg.....7.

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

Remy Martin V.S.O.P. Cognac.....11.

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

Hine, Rare, Cognac.....11.

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

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

Germain-Robin, Select Barrel, X.O. California.....18.

Clear Creek, Williams Pear Brandy.....10.

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.

2007 Amity Vineyards, Late Harvest, Riesling, Ore.....8.

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

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

2006 Royal Tokaji, *Red Label*, 5 Puttonyos.....13.

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.

2007 Venturi Schulze, Brandenburg No. 3.....14.

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

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

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

Espresso / Cappuccino.....3. / 3.5

Coffee / Tea.....3.