



## The Dining Room Dinner Menu

Our goal is to bring you approachable Northwest cuisine using fresh, vibrant and seasonal ingredients. We strive to present well-balanced dishes with flavors ranging from subtle to bold, drawing from indigenous ingredients and traditional techniques.

### First Course

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#### Yakima Asparagus and Spring Onion Soup

local radish, celery leaves, tarragon tapioca, lemon oil

10

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#### Local Roots Farm's Trio of Lettuces

Laura Chenel Farm goat cheese, apple cider vinaigrette, shorn fennel, crisp Fuji apple

10

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#### Roasted Beet Salad

Maytag Creamery blue cheese, endive, pears, hazelnuts, Bolivian rose salt, Champagne vinaigrette

11

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#### Braised Kurobuta Pork Belly

local radish and sous vide celery salad, blackberry-sage coulis

16

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#### Heirloom Tomatoes

sweet tomatoes, garlic chips, black sea salt, banyuls vinegar, olive oil

12

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#### Foie Gras "S'more"

chocolate-spiced crostini, lavender marshmallow, graham cracker dust, Zinfandel-chocolate gastrique

21

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#### Ahi Tartare

sashimi tuna, avocado, pickled red onion, cucumber, daikon sprouts

17

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#### Dungeness Crab and Halibut Cheek

pan roasted halibut cheek, butter poached crab, miners lettuce, sunchoke puree

22

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Sides

Asparagus

with Marcona almonds

8

Creamed Corn

with Persillade

7

Foraged Mushrooms

9

Buttered Young Greens

7

Northwest Cheese Tasting

accompanied by honeycomb, Salish whole grain bread, vanilla bean-apple compote  
choose three - 18 each additional - add 5

**Beechers Flagship Reserve**

cow's milk, open-air aged at the Pike Place Market, a very special version of their signature

**Mt. Townsend Creamery, Cirrus Camembert**

cow's milk, creamy soft texture, rich, buttery flavor

**Juniper Grove Farm**

raw goat's milk, light rind with soft texture and a creamy finish

**Rogue Creamery, Blue Cheese**

cow's milk, semi-soft texture is smooth with subtle pine, berry and hazelnut flavors

**Black Sheep Creamery, Tin Willow Tomme**

sheep's milk, hard cheese with a rich, nutty flavor

**River Valley Ranch, Silly Billy**

goat's milk, semi-hard, bathed with Rockridge Orchards raspberry port



## Entrées

### Fennel Pollen Dusted Halibut

salsify, carrots, fennel, citrus emulsion

36

### Scallops with Salish Alderwood Smoked Salt

ruby grapefruit, arugula, cauliflower, melted leeks

35

### Wild King Salmon

snow peas, caramelized endive, baby turnip, pea tendrils, verjus reduction

37

### Black and Blue Ahi

roasted baby beets, turnips, spinach, lemon aioli, cilantro essence

37

### Spring Vegetable Napolean

foraged mushroom risotto cake, Laura Chenel Farm goat cheese, spring greens, minted pea puree

23

### Chicken and Waffles

organic farmed chicken breast, Washington sweet onion waffle, wilted greens, rhubarb-fireweed honey syrup

28

### Kurobuta Pork and the Three Sisters

fennel and caraway dusted tenderloin, soft corn pudding, green and yellow beans, squash, cedar-apple jus

30

### Anderson Farms Oregon Lamb Loin

fingerling potatoes, fava beans, foraged mushrooms, mint-lemon gremolata, Pinot Noir jus

34

### Midwest Corn-fed Tenderloin of Beef

Yukon gold and truffle hot potato salad, foie gras demi glace, haricot vert

42

### American Kobe Eye of the Rib

Yukon gold and truffle hot potato salad, foie gras demi glace, haricot vert

*\* Additional 10 as a tasting menu option*

52



### Chef's Tasting Menus

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#### 4 COURSE

select two starters, one entrée with either a cheese pairing or dessert - 69 per person

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#### 5 COURSE

select two starters, one fish and one meat entrée with either a cheese pairing or dessert - 79 per person

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#### 6 COURSE

select two starters, one fish and one meat entrée completed with a cheese pairing and dessert - 89 per person

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#### PAIRED WITH WINES

add 30 for 4 course, 40 for 5 course and 50 for 6 course selection

*Menus are subject to change*

*Kindly refrain from using cellular phones in The Dining Room. Parties of six or greater are presented with one check which includes a 20% gratuity.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

*Ask your server which dishes apply, more information is available upon request*

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