



Christmas Eve 2017

starters

- soup du jour - cup 4 bowl 6
french onion soup - a classic done our way 8
poutine - fries with cheese curd, duck confit and duck demi 7
prawn cocktail - served chilled with cocktail sauce 10
fried oysters - buttermilk fried Oregon oysters with remoulade 10
chèvre frite - lightly breaded and fried fresh goat cheese
with onion marmalade 6 (double cheese 10)
cheese plate - ask about tonight's selection 12

salads

- the house - organic mixed green served with your choice of dressing 5
shrimp louie salad - romaine tossed with louie dressing,
topped with Oregon bay shrimp and hard cooked egg 12
pear and chèvre salad - warm Cyprus Grove goat cheese and apple cider poached pear over
organic mixed greens tossed in apple cider vinaigrette served with candied hazelnuts 8

mains

- lamb Mishmishaya - Cattail Creek lamb braised with apricot, raisin, onion and north African
spices, topped with toasted almonds, served with couscous and honey glazed carrots 26
bourbon brined pork chop* - Carlton Farms double cut chop grilled medium and
served pear chutney, rye berry pilaf and brussels sprouts 22
chicken cacciatore - bone in leg and thigh braised in hunters sauce over bucatini pasta 20
crab pasta - Oregon Dungeness crab tossed in champagne-cream sauce over riccia pasta 24
pan seared chinook* - Alaskan king salmon served medium rare with mashed sweet
potatoes, thyme-roasted garlic aioli and broccoli 27
cioppino* - fish, calamari, shrimp and mussels poached in tomato broth with mire
poix vegetables and potatoes, served with saffron aioli crostini 23
kale and mushroom lasagne - with mire poix vegetables, tomato sauce, mozzarella, ricotta
and parmesan cheese 16

Joseph Mihm, Chef de Cuisine

Sorry no separate checks, but we will take up to 4 credit cards per table.
18% gratuity for parties of 6 & more.

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