



Happy Valentine's Day

starters

soup du jour - cup 4 bowl 6

french onion soup - a classic done our way 8

poutine - fries with cheddar cheese, duck confit and duck demi 12 (small 9)

steamed mussels* - with garlic, fennel and vermouth 14

smoked salmon cakes - served ginger lime aioli 12

chèvre frite - lightly breaded and fried fresh goat cheese

with onion marmalade 6 (double cheese 10)

cheese plate - ask about tonight's selection 12

charcuterie platter - ask about today's selection 12

salads

the house - organic mixed green served with your choice of dressing 5

crab salad - romaine tossed with creamy dill dressing,

topped with Oregon Dungeness crab 14

warm goat cheese and poached pear salad - mixed greens tossed with apple cider dressing served with apple juice poached pear, candied hazelnuts and topped with warm chèvre 10

bulger wheat & kale salad - tossed with cranberry vinaigrette, shredded carrots, dried cranberries and cherries, topped with pipitas and feta cheese 8

mains

duck breast* - pan-seared medium rare, served with cranberry-orange sauce, apple cider poached pear and roasted vegetables 26

lamb mishmishaya - lamb shoulder braised with apricot, raisin, onion and North African spices, topped with almonds & feta, served with M'hamsa couscous & roasted vegetables 25

savoy chicken - flour dredged, pan-seared chicken breast over riccia noodles in dill-tarragon-Savoy cabbage sauce, served with roasted vegetables 20

grilled New York steak* - R & R ranch beef served with chimichurri, duck fat-mashed potatoes and roasted vegetables 28

pork Caucasus - Carlton Farms pork shoulder braised with fenugreek, chili flake and mustard seed, served with bulger pilaf and roasted vegetables 22

crab pasta - riccia noodles tossed with creamy Dijon sauce and topped with fresh Oregon Dungeness crab 25

seared Coho* - Alaskan silver salmon served with rosemary-dijon cream sauce, saffron-scallion basmati rice, crispy capers and roasted vegetables 24

kale and mushroom lasagna - layered with mirepoix vegetables, tomato sauce, mozzarella and ricotta, topped with parmesan and served with roasted vegetables 17

Joseph Mihm, Chef de Cuisine

*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.