Appetizers

Wild Boar Bacon BLT Salad heirloom tomatoes, wild boar bacon, farmer's market greens, avocado.................................14.00

Chef-inspired Soup Du Jour ......................................................................................................................................................

Belgian Endive and Aged English Stilton Salad with baked pear, spicy watercress, and toasted pecans ..............................15.00

Sautéed Frog's Legs in beurre noisette with toasted almonds, capers, preserved lemon, and celery root .........................16.00

Salmi, Shaved Artichoke, and Arugula Salad tossed in extra-virgin olive oil and Meyer lemon juice and sprinkled with toasted Parmigiano ....................................................................................................................................14.00

Caramelized Fig and Arugula Salad with herbed fresh ricotta, toasted hazelnuts, and sweet-and-sour onions ....................16.00

Skewered Seppia with Merguez Sausage baby cuttlefish seared with lemon and herbs, over a warm Beluga lentil and fennel salad seasoned with mustard seed oil.................................................................15.00

Bacon-wrapped Grilled Quail over sweet corn, Savoy cabbage, pine nuts, and roasted pearl onions .................................16.00

Wild Mushroom Sandwich wild and cultivated mushrooms simmered in cream, sandwiched between flaky puff pastry and finished with a sherry sauce ......................................................................................15.00

Entrees

Wild Columbia River Sturgeon with an Autumn vegetable hash of roasted butternut squash, parsnip, and cauliflower, over a cauliflower-horseradish sauce .................................................................31.00

Campfire Trout a whole boneless trout cooked in acast-iron pan with market Blue Lake beans, asparagus, and yellow corn in a lemongrass nage ..........................................................................................23.00

Tagine of Beef Short Ribs braised Moroccan-style and served with curried cous cous and a side of spicy almond yogurt ..........29.00

Brittany Salt-crusted Jidori Chicken Breast over creamy grits with pancetta, asparagus, and cipollini onions .........................24.00

Buffalo Burger and Truffle Fries ground sirloin of buffalo stuffed with Gruyère cheese, topped with foie gras, and served on a brioche bun ........................................................................................................27.00

Millbrook Farm Venison served with wild rice tossed with roasted root vegetables, toasted pecans, and haricots verts ..........36.00

Mesquite-grilled Prime Rib-eye Medallion garlic mashed potatoes, a blue cheese- candied garlic-watercress salad, and Pop's peppercorn sauce ........................................................................................................36.00

Australian Rack of Lamb roasted potatoes, artichokes, oven-dried tomatoes, tapenade, and red wine sauce .......................34.00

Grilled Kurobuta Pork Chop and Braised Pork Belly sweet corn torte, green asparagus, leeks, and molasses gastrique ........32.00

Sides $7.00

Garlic Mashed Potatoes ........................................................................................................................................................................

Sweet Potato Fries ...................................................................................................................................................................................

Market Vegetables ..................................................................................................................................................................................

Fried Rapini ...............................................................................................................................................................................................

Truffle Fries ..............................................................................................................................................................................................

Desserts

Warm Peach Pie toasted almond crumble, farmer's market peaches, vanilla bean ice cream ..................................................9.00

Pots De Crème "Brûlée" chocolate, orange, and caramel .........................................................................................................................9.00

Key Lime Cheesecake brown butter graham cracker crust, baked blueberries .................................................................9.00

Homemade Ice Creams and Sorbets your choice of three ...........................................................................................................9.00

Chocolate Bread Pudding whipped cream, vanilla bean ice cream, chocolate sauce ..............................................................10.00

Chocolate Hazelnut Gianduja Cake hazelnut mousse, hazelnut praline, vanilla bean ice cream .........................................10.00

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