

\$46 Example

House made Paté with crostini, pickled red onions, pears and cornichons

Artisan Cheeses with almonds, apples and quince

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Romaine and radicchio Caesar with garlic croutons and Grana Padano

Basil and phyllo wrapped white shrimp with glass noodles, peppers,

carrots and cashew sambal sauce

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Cioppino with wild white shrimp, local fish, Savory clams, Dungeness crab,
calamari and blue mussels

Mesquite grilled Swordfish with Andouille jambalaya,

fried cauliflower and shishitos

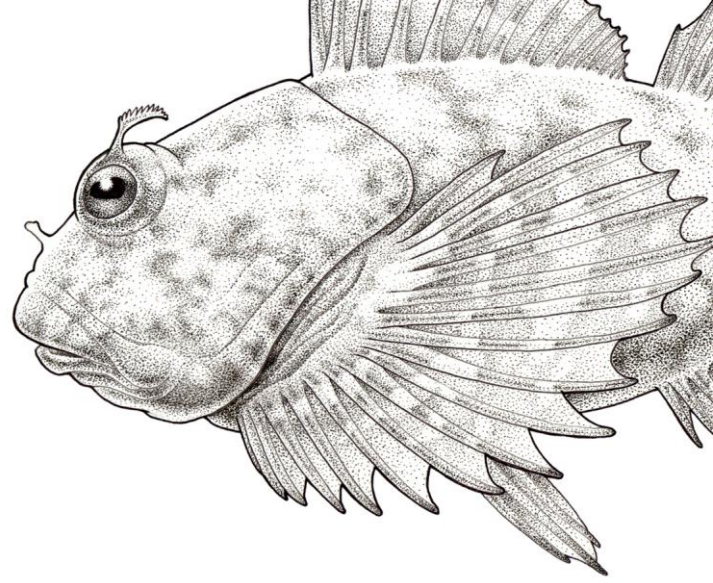
Grilled Washougal Lamb loin chops with Kerala potato curry,

heirloom carrots and mint chutney

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Maker's Mark Whisky ice cream profiteroles with

chocolate sauce and candied hazelnuts



\$54 menu

Oysters on the half shell with champagne mignonette

Artisan Cheeses with almonds, apples and quince

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Fall chicories with roasted beets, basil, pomegranate, candied pecans

and chevre mousse

Basil and phyllo wrapped white shrimp with glass noodles, peppers, carrots

and cashew sambal sauce

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~Choice of~

Cioppino with wild white shrimp, local fish, Savory clams, Dungeness crab,

calamari and blue mussels

Alaskan Halibut with celery root puree, chanterelles,

Brussels sprouts and champagne beurre blanc

Mesquite grilled Cascade Farms Pork Chop with heirloom apple sauce,

radicchio, delicata squash and bourbon apple jus

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~Choice of~

Maker's Mark Whisky ice cream profiteroles with

chocolate sauce and candied hazelnuts

Chiffon cake with tangerine mousse, pomegranate and candied zest