

STARTERS

SALMON TOAST

SALMON MOUSSE, GINGER, FRESNO PEPPER 17

MUSHROOM AGNOLOTTI

Morning Dew Mushroom Butter, Winter Winds Chèvre, Anise 23

DUCK CROQUETTE'S

SMOKED TOMATO, TALEGGIO, BASIL CHERMOULA 18

AHI TUNA SASHIMI

BASIL DASHI, TOMATO RELISH, SERRANO PEPPER, CILANTRO 25

RIBS & MELON

PORK SPARERIBS, COMPRESSED AND PICKLED MELON, SWEET HERBS 19

SALADS & SOUP

CHEF'S SOUP 13

SHAVED VEGETABLE

SHAVED MARKET VEGETABLES, GREEN GODDESS 18

SALAD NIÇDISE

SOFT FRIED EGG. SMOKED TUNA. SAUCE GRIBICHE. CRISPY POTATO 22

PEACH & RICOTTA

HOUSE RICOTTA, GRILLED PEACHES, SMOKED PEACH VINAIGRETTE, WATERCRESS, PROSCIUTTO 19

LOCAVORE SALAD

INSPIRED BY LOCAL FARMERS MARKETS 18

MAINS

SRF Eye of Ribeye

POMMES PUREE, MORNING DEW MUSHROOMS, WATERCRESS CHIMICHURRI 59

COLUMBIA RIVER KING SALMON

PEA SUCCOTASH, PARMESAN ARTICHOKE CREAM, TOMATO CHOW CHOW 47

HONEY GLAZED BLACK COD

SCALLION PANCAKES, BLACK BEAN PUREE, THAI CHILI, CUCUMBER 45

CRISPY DUCK BREAST

ROASTED BEETS, CELERY ROOT, CHERRY JUS 42

GRILLED BISON TENDERLOIN

QUINDA & GOAT CHEESE PAVE, BRAISED GREENS, BLACKBERRY JUS 55

RICOTTA STUFFED SQUASH BLOSSOM

CHICKPEA PANISSE, RATATOUILLE, PISTACHIO DUKKAH 34

SWEETS

S'MORES FLAMBÉ

ALMOND HONEY GRAHAM, CHOCOLATE MOUSSE, MALLOW FLUFF, COCOA NIB, MERINGUE CRUMB 15

Rosé Poached Stone Fruit

SWEET BRIE, CANDIED PISTACHIO, ROSÉ REDUCTION, Orange Zest, Fresh Mint 14

LEMON CREMÉUX

OLIVE OIL SHORTCAKE, CITRUS CURD, RASPBERRY COULIS, COCONUT SHORTBREAD 13

SORRET TRIO

MACERATED FRUIT, FRESH HERBS 12