

Friday Lunch

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### **APPETIZERS, SALAD AND STARTERS**

*Red Beet Potage, Cardamom Crème*

-10

*Poultry Confit, Local Greens, Walnut Vinaigrette*

-17

*Diver's Scallop, Squash, Mushrooms, Seafood Nage*

-15

*Braised Pork Belly, Meyer Lemon Couscous, Pickled Carrot, Ginger Sauce -16*

*Escargot, Cured Pork Belly, Toasted Brioche, Madeira*

-16

*Couscous, Spinach, Brussels Sprout, Whole Grain Mustard*

-11

*Entrée size -18*

### **THE CHEF IN THE HAT!!! FAVORITES**

*Scrambled Egg, Lime Crème Fraîche, White Sturgeon Caviar-24*

*Hudson Valley Foie Gras, Pain D'Épice, Balsamic Crème -19*

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*The Chef In The Hat!!!
Thierry Rautureau*

*Wine Director / Manager
Scot Smith*

*Chef De Cuisine
Rob Seocik*

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### **SEAFOOD AND MEAT**

*Pacific Cod, Parisian Cheese Dumplings, Leeks, Sherry Vinegar -21*

*Daurade, Squash, Mushroom-Olive Ragu, Potato Custard -22*

*Roasted Guinea Fowl, Couscous, Brussels Sprout, Thyme Sauce-22*

*Oregon Venison, Black Truffle, Salsify, Turnip, Rosemary Sauce -23*

### **THREE COURSE LUNCH -35**

*Red Beet Potage, Cardamom Crème*

*Pacific Cod, Parisian Cheese Dumplings, Leeks, Sherry Vinegar  
Or*

*Roasted Guinea Fowl, Couscous, Brussels Sprout, Thyme Sauce*

*Honey Mouse, Hazelnut Coulis*

### **CHEESE AND DESSERT**

*European and Pacific Northwest Cheese Assortment with Accoutrements  
(A selection of five cheeses, preferably ordered in advance) ~ 18*

*Buttermilk Panna Cotta, Pear -9*

*Honey Mouse, Hazelnut Coulis -10*