

LUNCH

Le Reveillon

The “new awakening” celebrates the passing of the winter solstice and the arrival of the holidays. We offer for your table our interpretations of some festive dishes from around the world. Featured are the finest delicacies of our seasonal bounty prepared to nourish both body and spirit.

Happy Holidays and Bon Appetite

STARTERS & SALADS

Melted Raclette Mountain cheese with crispy fingerling potatoes and pickles \$17.50

Gratin of Hama Hama oysters, applewood smoked Sockeye and leeks in a red wine matelote sauce \$17.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in Flemish ale, celeriac, leeks, dijon mustard and thyme with garlic toast \$17.00

Salad of smoked goose breast, confit and green lentils with winter greens and red wine glaze \$19.50

Bruschetta of forest mushrooms with Dutch Bullet bean purée, endives and walnut vinaigrette \$16.50

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Salad of winter, toasted hazelnuts and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

There will be an 18% gratuity added to parties of six or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Duck is cooked to medium, Steak and Burger are cooked to order, oysters are raw

LUNCH

SANDWICHES

served with cup of soup or salad \$10.95

Honey roasted turkey breast with pumpkin butter and aged white cheddar
on a brioche bun

Oyster po' boy with marinated vegetables and remoulade

Black bean and farro burger with smoky ketchup and slaw

MAIN COURSES

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

The Higgins burger of Carman Ranch grass-fed beef
on a toasted hearth-baked roll* \$16.00

Penne rigate pasta, broccoli, spicy fennel sausage
and Pecorino Romano cheese in a garlic cream sauce \$17.25

Garnet yam and forest mushroom samosas with a curried cauliflower ragout
and cilantro-almond & date chutneys \$18.50

Seared and roasted Petrale sole with spinach, cous cous
and a Meyer lemon vinaigrette \$20.50

Cassoulet of Tarbesque beans, duck confit, Toulouse sausage and pork shoulder
with a garlic crumb crust \$21.50

Acquerello risotto with winter mushrooms, celeriac, leek, Parmigiano Reggiano
and crispy root vegetables \$20.50

DINNER

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Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in Flemish ale, celeriac, leeks, dijon mustard and thyme with garlic toast \$17.00

Salad of smoked goose breast, confit and green lentils with winter greens and red wine glaze \$19.50

Bruschetta of forest mushrooms with Dutch Bullet bean purée, endives and walnut vinaigrette \$16.50

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Salad of winter greens, toasted hazelnuts and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

There will be an 18% gratuity added to parties of six or more.

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DINNER

MAIN COURSES

Penne rigate pasta, broccoli, spicy fennel sausage
and Pecorino Romano cheese in a garlic cream sauce \$24.50

Cassoulet of Tarbesque beans, duck confit, Toulouse sausage and pork shoulder
with a garlic crumb crust \$38.50

Garnet yam and forest mushroom samosas with a curried cauliflower ragout
and cilantro-almond & date chutneys \$25.50

Baked Dungeness crab stuffed Petrale sole with spinach, cous cous
and a Meyer lemon vinaigrette \$43.50

Select steak of Oregon beef and chefs choice accompaniments* *Market Price*

“Cioppino” – Fisherman’s stew of Dungeness crab, mussels, clams
and calamari in a tomato-red wine broth with garlic toast \$35.00

Magret & confit of duck with ginger-cranberry compote,
braised greens and spätzle* \$45.50

Acquerello risotto with winter mushrooms, celeriac, leek, Parmigiano Reggiano
and crispy root vegetables \$29.50

BISTRO MENU

Salad of smoked goose breast, confit and green lentils
with winter greens and red wine glaze \$19.50

Gratin of Hama Hama oysters, applewood smoked Sockeye and leeks
in a red wine matelote sauce \$17.50

Melted Raclette Mountain cheese with crispy fingerling potatoes
and pickles \$17.50

The Higgins burger of Carman Ranch grass-fed beef
on a toasted hearth-baked roll* \$16.00

Oven-roasted heirloom potatoes with red pepper rouille \$9.75

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

Totten Inlet mussels steamed in Flemish ale, celeriac, leeks,
dijon mustard and thyme with garlic toast \$17.00

Bruschetta of forest mushrooms with Dutch Bullet bean purée, endives
and walnut vinaigrette \$16.50

Penne rigate pasta, broccoli, spicy fennel sausage
and Pecorino Romano cheese in a garlic cream sauce \$17.25

Charcuterie board of artisanal cured meats and pickles \$20.50

Platter of smoked Northwest seafood & pickled vegetables \$15.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$9.75

Honey & chile-roasted Oregon hazelnuts \$9.50

Salad of winter greens, toasted hazelnuts and herb vinaigrette \$10.50
with blue cheese add \$2.00

Selected fruits & cheeses \$16.50

Focaccia with caramelized onions and aged cheddar cheese \$12.00
with bacon \$14.

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