

## tasting bar

add optional 3oz wine pairing . \$5 ea

## oysters on the half shell

### kuushi oysters with verjus mignonette

three oysters . 8                      half dozen . 15

wine – castell de vilarnau cava brut . sant sadurní d'anoia, spain . nv

## \$3 each

### feta and toasted walnut spread with candied walnuts

wine pairing – domaine pichot . vouvray, france . 07

### edamame “hummus” and marinated grape tomatoes

wine – marcarini ‘fontanazza’ . dolcetto d'alba, italy . 07

### laura chenel goat cheese and red pepper spread with almonds

wine pairing – vietti . moscato d'asti, italy . 08

### roasted garlic-white bean crostini with herb pesto

wine pairing – baron knyphausen ‘baron k’ riesling kabinett . rheingau, germany . 07

## \$4 each

### housemade andouille-style sausage, roasted cippolini onions

wine pairing – sorelle bronca brut . prosecco di valdobbiadene, italy . nv

### syrah poached mission figs with prosciutto di parma

wine – corvidae ‘lenore’ syrah . columbia valley, washington . 06

### pork rillettes, pickled red onion, crostini

wine pairing – jones of washington riesling . wahlake slope, washington . 07

### eggplant caponata with fried garlic chips

wine pairing – michel delhommeau . muscadet sèvre et maine, france . 08

## \$5 each

### peppadew peppers and smoked salmon mousse

wine pairing – sleight of hand ‘ the magician’ . columbia valley, washington . 08

### gorgonzola stuffed dates, pine nuts and saba

wine pairing – feudi san gregorio ‘rubrato’ aglianico . campania, italy . 05

### duck liver pâté, crostini and sea salt

wine pairing – sleight of hand ‘ the magician’ . columbia valley, washington . 08

### salmon tartare, lemon infused olive oil, crème fraiche and brioche toasts

wine pairing – botromagno . gravina, italy . 08

## \$6 each

### \*beef carpaccio, paprika quail egg, frisée salad

wine pairing – andrieux & fils rosé . tavel, france . 08

### dungeness crab salad, avocado and meyer lemon aioli

wine – thomas henry chardonnay . california . 08

### \*hamachi crudo, yuzu, green onion and lime

wine pairing – claude lafond 'la grand pièce' . reuilly, france . 07

### pork tenderloin, arugula-fennel salad and dijon vinaigrette

wine pairing – narvarro correas malbec . mendoza, argentina . 07

### prawn ‘cocktail’ with chile-gazpacho sauce

wine pairing – domaine pichot . vouvray, france . 07

## cheese and wine flights

all cheeses come with fig jam and our housemade water crackers  
we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

### optional adders:

3oz wine pairing . 5  
salted marcona almonds . 3  
provençal marinated olives . 3

## bleu cheeses

### cashel blue . cow's milk . ireland . 5

wine pairing – pedro romero pedro ximénez sherry . jerez, spain . nv

### rogue smokey blue . cow's milk (raw) . united states . 5

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03

### fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine pairing – domaine pichot . vouvray, france . 07

### bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - château lagarosse . premières côtes de bordeaux, france . 06

## rich and creamy cheeses

### l'édel de cléron coupe . cow's milk . france . 5

wine pairing – errazuriz 'estate' cabernet sauvignon . aconcagua valley, chile . 08

### camembert 'le pommier', hervé mons . cow's milk . france . 4

wine – château de la roulerie . anjou, france . 07

### humboldt fog . goat's milk . united states . 5

wine – canoe ridge merlot . columbia valley, washington . 05

### seastack, mt. townsend creamery . cow's milk . united states . 6

wine pairing – baron knyphausen 'baron k' riesling . rheingau, germany . 07

### fromager d'affinois pepper . cow's milk and cream . france . 3

wine - corvidae 'lenore' syrah . columbia valley, washington . 07

### délice de bourgogne . cow's milk and cream . france . 5

wine pairing – jean-paul trocadero brut . savoie, france . nv

## aged and musty cheeses

### clochette . goat's milk . france . 4

wine pairing – domaine pichot . vouvray, france . 07

### tronchon mini . cow, sheep and goat's milk . spain . 6

wine pairing – bernard boutinet . pineau des charentes, france . nv

### grand pont l'évêque . cow's milk . france . 5

wine - château lagarosse . premières cotes de bordeaux, france . 06

### morbier, hervé mons . cow's milk (raw) . france . 5

wine pairing – vale do bomfim . douro valley, portugal . 06

### balarina . goat's milk . netherlands . 4

wine pairing – j. vidal fleury . côtes du Rhône . 07

## dry and nutty cheeses

### gran queso . cow's milk . united states . 4

wine pairing – domaine monthoux . beaujolais-villages, france . 07

### ewephoria . sheep's milk . netherlands . 5

wine pairing – christian moreau . chablis, france . 06

### pecorino sardo gran cru . sheep's milk . italy . 4

wine pairing – feudi san gregorio 'rubrato' aglianico . campania, italy . 05

### mimolette . cow's milk (raw) . france . 5

wine pairing - sleight of hand 'the magician' . columbia valley, washington . 08

### chèvre noir goat cheddar . goat's milk . canada . 6

wine – canoe ridge merlot . columbia valley, washington . 05

\*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

## starters

### san marzano tomato soup or daily selection . 5

#### bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

#### calamari

lightly battered, moroccan tomato aioli . 9

#### baked mussel gratin

smoked taylor shellfish mussels, fennel cream sauce, herbed bread crumbs and grilled baguette . 13

#### bruschetta

pomodoraccio tomatoes, fresh mozzarella, fried basil and 10 year old balsamic . 11

#### sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

#### braised pork belly

sautéed mushrooms, lemon zest, mushroom demi-glace and baguette . 13

#### dungeness crab cakes

fennel slaw and spicy remoulade . 13

#### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

#### cheese flight

selection of artisan and imported cheeses . previous page

## salad

add grilled chicken . half 2.5/full 4

add prawns or marinated flank steak half 4/full 6

add grilled salmon or crab cake . 7

#### purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

#### mediterranean

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 8/full 11

#### cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

#### apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

#### caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

#### roasted beet and brussels sprouts

curly endive, baby beets, brussels sprouts, orange suprêmes, candied pistachios and sherry vinaigrette . half 10/full 13

## **sandwich**

side mixed green salad with apple cider vinaigrette  
substitute sweet potato fries . 4

### **blta**

crisp bacon, greens, tomato, avocado and red pepper mayo . 10

### **grilled rib-eye steak sandwich**

red wine-balsamic marinated, chimichurri sauce and caramelized onion on  
housemade demi-baguette . 13

### **house roasted turkey and havarti**

crisp bacon and red pepper mayo . 12

### **grilled chicken**

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 11

### **vegetarian**

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and  
classic aioli on a bolo roll . 11

### **wagyu pastrami**

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

### **grilled wild salmon**

lettuce, tomato, english cucumber and herbed aioli on a brioche roll. 13

### **italian**

ham, tuscan salami, fresh mozzarella, peppadew peppers and fresh arugula on  
housemade demi-baguette . 12

### **\*lamb burger**

housemade brioche bun, red onion, tomato, cucumber-yogurt sauce and  
shoestring fries . 13

add bacon, sheep's milk feta, white cheddar or maytag bleu cheese . 2

## **pizza**

### **potato**

yukon gold and purple potatoes, tender leeks, fresh rosemary and white truffle  
cream sauce . 11

### **margherita**

fresh mozzarella, tomato sauce and fresh basil . 11

### **sweet onion sausage and ricotta cheese**

fresh arugula, tomato sauce and olive oil . 12

### **chicken**

white balsamic marinated chicken, shaved red onion, avocado, cilantro and  
tomato sauce . 12

### **gorgonzola fig**

red wine poached figs, gorgonzola, caramelized onions and toasted  
pine nuts . 11

### **goat cheese and roasted mushroom**

arugula, laura chenel chèvre, mozzarella, parmigiano-reggiano and  
garlic olive oil . 13

### **artisan cured meat**

hot coppa, tuscan salami, marinated olives, roasted garlic, mozzarella  
and tomato sauce . 13

## **pasta**

add grilled chicken . 4

add sautéed prawns . 6

### **gorgonzola and pancetta**

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

### **lobster baked mac and cheese**

campanelle noodles and lobster baked in a sauce of creamy gruyère . 22

### **herbed gnocchi**

tomato concassé, roasted garlic, olives, chile flakes, sicilian olive oil and basil . 18

### **basil pesto**

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

### **bolognese**

housemade papardelle pasta, traditional sauce of veal and pork, shaved parmigiano-reggiano . 18

## **entrée** (available after 4 pm)

add mixed green salad . 4

### **grilled columbia river sturgeon**

zucchini, yellow squash, jerusalem artichoke pureé and smoked tomato vinaigrette . 25

### **grilled rib-eye steak**

white bean and mushroom ragoût, sauce de viande . 28

### **porcini crusted free range chicken breast**

potato pavé, baby vegetables and pan sauce . 19

### **duck three ways**

roasted breast, leg confit and poached duck egg, wilted frisée, dried apricots and crème de cassis sauce . 24

### **seared mediterranean sea bass**

fingerling potatoes, olive oil poached fennel, pearl onions and saffron broth . 27

### **stuffed lamb loin**

sun-dried tomato, spinach and basil stuffing, minted cous cous, brussels sprout leaves and moroccan spices . 32

### **wild mushroom risotto**

edamame beans, mascarpone cheese and vegetable beurre monté . 18

## **sides** . 5 each

### **risotto with herbs and parmigiano-reggiano**

### **sautéed mushrooms in red wine sauce**

### **glazed baby carrots**

### **baby vegetable ragoût**

### **fingerling potatoes**

### **jerusalem artichoke purée**

## beverages

**coke, diet coke, sprite, lemonade and cranberry juice** . 2.50

**virgil's root beer** . 4

**san pellegrino** (750ml) . 5

**french press coffee** caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

**espresso** . 2.50

**cappuccino and latte** . 4

**numi organic mountain black ice tea** . 2.50

**dry soda** . 4

refined flavor, lightly sweet and all natural

rhubarb

cucumber

**navarro vineyards** . 8

gewürztraminer grape juice

pinot noir grape juice

**mighty leaf tea** . 3.25

whole-leaf tea pouches

### black

more caffeine than green, white or tisanes tea

#### **organic breakfast**

a premium black tea from India, aromatic and brisk

#### **earl grey organic**

elegant black tea with smoky citrus notes of bergamot fruit

#### **bombay chai**

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

#### **orange dulce**

notes of bergamot, orange, vanilla and jasmine blossoms

### white

tiny buds and tender leaves, low in caffeine, a rare tea

#### **white orchard**

refreshing fruits of melon and peach

### green

floral or grassy flavors, low in caffeine

#### **mountain spring jasmine**

gently piquant with a natural perfume scent

#### **green tea tropical**

soothing and refreshing with hints of guava, pineapple and strawberry

### tisanes

caffeine-free, herb and fruit blends

#### **chamomile citrus**

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

#### **organic mint mélange**

soothing herbal infusion of peppermint and spearmint

#### **ginger twist**

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

we do not accept personal checks, we apologize for any inconvenience.  
parties of 6 or more require one check with 18% gratuity added.

\*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions