

The Fireside

Starters or Small Entrées

Moules à la Marinière Local Mussels, Natural Broth, Fresh Parsley

*Cheese Flight
Parade of Artisan and Farmhouse Cheeses
Seasonal Blackboard Menu*

*New Bedford Scallops, Poached in “Beurre Monté”
Madagascar Vanilla Beurre Blanc, Leek au Natural*

Totten Inlet Virginia Oyster, Freshly Shucked with
Wheat Toast Points, Mignonette and Lemon*

*Wild Mushroom Ravioli with Chicken Confit
Sage “Beurre Noisette”, Oven Dried Tomatoes
Parmigiano-Reggiano Cheese*

Smoked Wild Salmon & Ahi Tuna Carpaccio
Traditional Garnishes*

*Wild White Shrimp Martini, Truffle d’Alba Oil, Lemon Aioli,
Fines Herbes, Mâche and Tomato Confit*

*Dungeness Crab Cake with Lemon Basil Aioli and
Roasted Red Pepper, Chive Oil*

Soup of the Season

Soup of the Day Dungeness Crab Bisque

Local Farms and Fields

*Fresh Spinach and Apple-Wood Smoked Bacon, Hard Cooked Egg and
Warm Balsamic and Bacon Vinaigrette*

*Sliced Roma Tomatoes Salad, Shaved Red Onions,
“Bubalis-Bubalis” Fresh Mozzarella di Bufala, Ligurian Olive Oil
Balsamic Gastrique, Chef Dan’s Garden Basil, Fleur de Sel*

*Iceberg Lettuce Wedges with Apple Smoked Bacon, Shaved Red Onion,
“Bleu d’Auvergne”, Blue Cheese Dressing
Prepared Tableside for two Guests*

Caesar Salad Prepared Tableside for Two Guests



The Fireside

From the Bay, the Sound, and the Ocean

Wild King Salmon with Chardonnay Reduction
Wild Mushroom and Leek Risotto*

*New Bedford Scallops and Pacific White Prawns
Haricots Vert with Creamy Bacon Vinaigrette
Essence of Truffle and Roasted Shallots, Mashed Yukon Gold Potatoes*

*Northwest Cioppino
Dungeness Crab, Wild White Shrimp, New Bedford scallops,
Local Clams, Fennel Infused Tomato Broth*

*Pan-Seared Halibut "Meunière", Vine Ripened Tomatoes,
Chef Dan's Garden Herbs, Roasted Fingerling Potatoes*

From Green Pastures and Local Ranches

*Oregon Natural Beef Short Ribs Braised in Barolo Wine
with Horseradish Gremolata,
Risotto with Leeks, Shiitake Mushrooms and Truffles*

Chateaubriand
Oregon Natural Beef Tenderloin with
Madeira Degalze, Mushroom Timbale and Potatoes Gratin*
Serves Two*

*Farm Chicken "A la Fermière"
Slowly Braised
Herbs, Crème Fraîche, Gruyère Cheese
Fingerling Potatoes*

New York Steak "Au Poivre Vert de Madagascar"
"Pommes Gaufrettes", Essence of Truffle*

Roasted Rack of Anderson's Ranch Lamb
Caramelized Shallot and Fresh Thyme Crust,
Herb Roasted Fingerling Potatoes and Seasonal Vegetable
Serves Two*

A 20% Gratuity will be added to parties of six or more.

*The consumption of raw or undercooked meats and shellfish may be a health risk.

