

The Fireside

Starters or Small Entrées

*Steamed Local Sweet Clams with Spicy Italian Sausage
Fennel, Shiitake Mushrooms and Cinzano Rosso*

*Crispy Scallops, Spring Onion, Fennel and
Local Citrus "Slaw"*

*Totten Inlet Virginica Oyster, Freshly shucked with
Melon Granite**

*Wild Mushroom Ravioli with Jidori Chicken Confit
Sage "Beurre Noisette", Oven dried Tomatoes
Parmigiano-Reggiano Cheese*

*Wild Salmon & Ahi Tuna Carpaccio
Extra virgin olive oil, Dijon Mustard,
Chives, Capers and Purple Onion **

*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 Heirloom Tomatoes Salad, Shaved Red Onions,
"Bubalis" Fresh Mozzarella di Bufala, Ligurian Olive Oil
Balsamic Gastrique, Chef Dan's Herb 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

An 18% Gratuity will be added to parties of six or more.

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



The Fireside

From the Bay, the Sound, and the Ocean

*Wild King Salmon with Chardonnay Reduction
And 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*

*Black Cod Confit a la Basquaise
Piperade and Flageolets with Garlic Confit*

*Pan-Seared Halibut "Meunière", Heirloom Tomato, 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**

*Oregon Natural Beef Tenderloin with
"Bleu d'Auvergne Cheese", Wild Mushroom Ragout, Potatoes Dauphinoise**

*Jidori Chicken
Leg Confit and Grilled Breast
Roasted Fingerling Potatoes
Frisee tossed in pancetta Vinaigrette*

*New York Striploin "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 Asparagus*
Serves Two*

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