

To Begin
PAN FRIED ÖYSTERS 16 4 CRISP FRESH WILLAPA BAY OYSTERS, SORREL AIOLI, FRESH LEMON, FLAKEY OREGON SEA SALT (CAN BE MADE CLUTEN FREE)
CRISPY SALMON ROLLS 22 SOY & GINGER MARINATED CHINOOK, WITH NAPA CABBAGE IN A WONTON WRAPPER, SERVED WITH A SPICY HAZELNUT DIPPING SAUCE, FRESH SCALLION & SESAME
TRUFFLED MUSHROOM SAUTÉ 18 LOCAL MAITAKE AND OYSTER MUSHROOMS SIMMERED IN A TRUFFLE-MARSALA CREAM, TOPPED WITH OUR OREGON TRUFFLE GRIND, AND SERVED WITH RUSTIC GRILLED GARLIC CROSTINI
FRIED BRUSSELS SPROUTS16 DRESSED IN A HONEY-JALAPEÑO VINAIGRETTE, BALSAMICO, FRIED CAPERS & SEA SALT SERVED WITH SWEET PICKLED JALAPEÑO & SHALLOTS, AND CRISPY SWEET POTATO FEATHERS
GRILLED PRAWNS 18 CARLIC & CITRUS MARINATED SHRIMP SERVED WITH A COOL MANGO-MELON SALSA AND LIME
Main Course
Tina's Dinners include a course of either our House Green Salad with a Shallot Vinaicrette, Toasted Hazelnuts, and 24 mo. Parmesan, OR a daily House Made Soup Selection. LAMB CHOPS 56 New Zealand Lamb roasted with a minited persillade rhubarb beurre blanc, sweet snap peas, fingerling potato
ROASTED DUCK 54 A CRISP-SKINNED, TENDER DUCK BREAST SERVED MEDIUM WITH A GINGER & FIG REDUCTION, BRAISED ROMANESCO AND A TRIO OF CORN BEIGNETS
BEEF TENDERLOIN 68 A 7 OZ HARRIS RANCH FILET, ENRICHED COGNAC DEMI-GLACE, CHARRED BROCCOLINI, ROSEMARY-YUKON POTATOES ANNA & FRIZZLED CRISPY SHALLOT
ALASKAN HALIBUT CHEEKS 60 LEMON SEARED FISH WITH AN HERBED GREEN SAUCE OVER CELERY ROOT, CARROT & SPRING PEAS STEAMED 'EN PAPILLOTE' WITH A SHALLOT-GARLIC BUTTER.
SOUFFLÉ PROVENÇAL. 48 FRESH HERBS, CYPRESS GROVE GOAT CHEESE, BAKED LIGHT AND FLUFFY AND SERVED WITH A RICH TOMATO-BASIL COULIS & GRILLED ASPARAGUS