

--FALL HARVEST BOUNTY--

Applewood Smoked Steelhead

Pan seared, served with black Lentils, Tasso Ham,
Horseradish Crème Fraiche
\$12.00

Organic Baby Spinach Salad

Hood River Asian Pears, Rogue River blue cheese, walnut brittle
and a roasted Pear Vinaigrette
\$9.00

Kurobuta Tenderloin of Pork

Cider and bourbon brined,
served with sweet potato and pearl onion hash
\$24.00

Muscovy Duck Breast

Pan seared, served with huckleberry corn cakes,
with a blackberry port reduction
\$26.00

Prime Grade NY Strip

Fire grilled, served with lobster and black truffle mashed potatoes
with a roasted garlic confit
\$29.00

Oat Crusted Trout

Pan Fried, served with rosti-potatoes, cranberry pecan relish
and roasted corn and shallot emulsion
\$22.00