

MONDAY SUPPER SERIES
SUMMER CELEBRATION:
WILD SALMON !

WILD OREGON CHINOOK
HOUSE CURED GRAVLAX

Horseradish Mascarpone, Sesame Crackers,
Pickled Beets & Shallots, Fresh Dill, Baby Greens

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HOUSE SMOKED SALMON RAVIOLI

Spinach Pasta, Tarragon, Crème Fraiche,
Meyer Lemon, Marcona Almonds

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WILD KODIAK ALASKA SOCKEYE SALMON

Sheldon's Fava Beans, Spring Onion,
Porcini Mushrooms, Mint

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FRESH OREGON BERRIES & CREAM

Aged Balsamic, Graham Crumbs

\$65 PER GUEST | + \$25 WINE PAIRING OPTIONAL

5-10PM | RESERVATIONS RECOMMENDED | WALK-INS WELCOME

PROUDLY OFFERED MONDAY NIGHT ONLY...

SORRY, NO SUBSTITUTIONS!