

V  T U M

SPRING MENU

MENU 159 | PAIRING 95

M A Y 5 , 2 0 2 5

VIRGINICA OYSTER
QUAIL EGG POTATO CHIP
OREGON BAY SHRIMP

AMNERJACK & AJI CHILI
CARL LOEWEN ALTE REBEN
MOSEL RIESLING 2023

THE SPRING GARDEN, SALMON ROE
DWINELL 'FOOL'S GOLD' VIOGNIER WILD ALE

NETTLE SOUP & BLACK TRUMPET
PHELPS CREEK ACACIA BARREL
COLUMBIA GORGE PINOT GRIS 2022

VOTUM BREAD & BUTTER

KING CRAB GARGANELLI, WILD ONION
EIEIO & Co. CUVÉE X
WILLAMETTE VALLEY CHARDONNAY 2021

LAMB & MOREL MUSHROOM, MADEIRA
VIEUX TELEGRAPH TÉLÉGRAMME
CHÂTEAUNEUF-DU-PAPE 2021

TOASTED BARLEY ICE CREAM & GRANOLA
HUCKLEBERRY ENTREMETS
CAMIN LARREDYA AU CAPCEU
PETIT MANSANG JURANÇON 2021

PÂTE DE FRUITS
COOKIE

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

HALF DOZEN ½ SHELL OYSTERS KUMAMOTO (HUMBOLDT BAY, CA)	24
LIVE MAINE SCALLOP, KIMCHI BUTTER	24
CURED SALMON ROE SERVICE (ASTORIA, OR)	25
OSETRA CAVIAR SERVICE	75

FIRST COURSE

THE SPRING GARDEN SALAD	17
<i>ADD SALMON ROE</i>	15
AMBERJACK CRUDO, AJI CHILI	27
WILD MUSHROOM RISOTTO	27
KING CRAB GARGANELLI, WILD ONION	29

PRINCIPAL COURSE

LAMB WITH MADEIRA & FOIE GRAS, KOHLRABI	49
STEELHEAD & LENTILS WITH SAFFRON	39
SKATE WING, WILD ONION, MORELS	37
STEAK WITH KALE RAAB & WILD MUSHROOM	
6 OZ PRIME MANHATTAN	55
4 OZ A5 WAGYU MANHATTAN (MIYAZAKI)	110