



LATE SUMMER MENU

SATURDAY, AUGUST 31, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

GLACIER POINT OYSTER

GOOSENECK BARNICLE & MUSSEL

ALBACORE TOAST

OREGON ALBACORE, TOMATO & CORN

CARL LOEWEN ALTE REBEN MOSEL RIESLING 2022

THE SUMMER GARDEN, SALMON ROE

CHÂTEAU PICQUE CAILLOU BORDEAUX BLANC 2021

CARROT SOUP

DELAS FRÈRES ST JOSEPH BLANC LES CHALLEYS 2019

VOTUM BREAD & BUTTER

MT. ADAMS PORCINI RISOTTO

BENANTI ETNA ROSSO 2021

WHITE STURGEON, MAITAKE & SAUCE VIN JAUNE

EIEIO & CO CUVÉE 'I' WILLAMETTE VALLEY PINOT NOIR 2022

STRAWBERRY WHITE CHOCOLATE

HUCKLEBERRY SEMIFREDDO

CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021

PÂTE DE FRUITS

COOKIES

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

WHOLE RED SEA URCHIN (COOS BAY, OR)	25
COLUMBIA RIVER SALMON ROE SERVICE	25
PLATINUM OSSETRA CAVIAR WITH SOUBISE MOUSSE AND BUCKWHEAT BLINI	
CAVIAR SERVICE	75
PLATINUM OSSETRA CAVIAR WITH SOUBISE MOUSSE AND BUCKWHEAT BLINI	
SIX GLACIER POINT OYSTERS (KACHEMAK BAY, AK)	24

FIRST COURSE

THE SUMMER GARDEN	17
TARRAGON PANISSE, FAVA, BLACK SESAME SEED, RADISH, CARROT, CUCUMBER	
PORCINI RISOTTO	27
FOIE GRAS	29
FOIE GRAS TERRINE WITH PEAR AND BREAD	
ALBACORE CRUDO	27
OREGON ALBACORE, TOMATO, CORN	
CARROT SOUP	15
SPANISH CHORIZO AND CELERY	

PRINCIPAL COURSE

WHITE STURGEON	38
STURGEON WITH MAITAKE MUSHROOM, KOHLRABI AND SAUCE VIN JAUNE	
STEELHEAD	36
BLACK LENTILS, SNAP BEANS, AND CORN	
PORK	36
DUROC PORK TENDERLOIN, RED MOLE, LION'S MANE MUSHROOM, SQUASH	
STEAK	
SERVED WITH SAUCE BORDEAUX, POTATO AND WILD MUSHROOM	
6 OZ PRIME MANHATTAN	48
4 OZ A5 WAGYU (MIYAZAKI, JP)	90

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