



Christmas 2009

FIRST COURSES

Mixed Green

Craisins, Goat Cheese, Candied Walnuts,
Cranberry Vinaigrette
\$ 9

Bibb Lettuce

Pink Peppercorns, Grilled Fennel,
Champagne Vinaigrette
\$8

Chicken Terrine

Caperberries, Truffle Salad,
Rosemary Crackers
\$ 10

Butternut Squash Soup

Balsamic Reduction, Fried Sage
\$8

Sausage & Lentil Soup

Fresh Herbs, Crème Fraîche
\$9

ENTRÉE COURSES

Rainbow Trout

Celery Root & Pancetta Hash, Spinach,
Carrot Beurre Blanc
\$ 24

Sea Scallops*

Pea Vines, Fingerling Potatoes,
Pear & Orange Sauce
\$ 29

Yukon Potato Gnocchi

Northwest Mushrooms, Truffle Pecorino
\$ 20

Oxtail

Celery Seed Spätzle, Cuisson,
Arugula & Tart Cherry Salad
\$25

House Smoked Ham

Brown Sugar Yams, Braised Green,
Smokey Mustard Sauce
\$28

Herb-Crusted Prime Rib

Whipped Potatoes, Mixed Vegetables,
Au Jus, Fresh Horseradish
\$34

Chef Scott Lents

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness