

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Early Spring Apple Salad \$18

Wild Baby Arugula, Kale, Honeycrisp Apples, Pickled Red Onion & Honey Vinaigrette. *GF. Veg. Vg.

Fried Brussel Sprouts \$14

WA Grown Brussel Sprouts, Fried Crispy, 40 Yr. Aged Balsamic, & Italian Parmesan. GF. Veg. Vg.

Buratta Plate \$14

Italian Made Buratta Cheese, Orange Supremes, Micro Kale, 40 Yr. Aged Balsamic & Toasted Sourdough Focaccia. *GF. Veg. *Vg.

MAINS

Easter Celebration Leg of Lamb \$34

Sliced Grassfed Oregon Raised Leg of Lamb— Herb Encrusted & Wood Fired, Roasted Veg, Golden Rice & Mint Chimichurri. GF.

Cedar Plank Salmon \$36

Fresh Skuna Bay Salmon Marinated, Wood Fired Cedar Plank, Herbed Spiced Pilaf, Roasted Winter Veg & Herb Verde. GF.

Wagyu Coulotte Steak \$42

American Raised Wagyu Coulotte 8 oz Steak —seared, Whipped Garlic Yukon Potatoes, Roasted Veg & Chimichurri. GF.

Champagne Crab Risotto \$42

Classic Creamy Risotto, Oregon Dungeness Crab Meat, Champagne Burr Blanc, Roasted Veg & Local Microgreens. GF.

Oregon Rabbit Cassoulet \$32

Oregon Raised Braised Rabbit, Carlton Raised Lamb Sausage, Roasted Tomatoes & Vegetables, Stewed White Beans, & Herbs. GF.

SWEETS

Milk Chocolate Pot de Creme \$12

Espresso Whip & Sea Salt. GF.

Chevre Zeppole \$12

Whipped Chevre, Fried Donut Hole & Lemon Curd. GF.

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

**Wild mushrooms are not an inspected product.

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

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.