

LOAM

Happy Valentine's Day

Enjoy our specially prepared Prix Fixe Menu.

\$85 per person (\$100 per person for Prime Rib entree.)

Allergies will be happily accommodated if noted in advance with reservation.

FRIDAY, FEBRUARY 14th 5-9pm

AMUSE BOUCH

Fresh NW Fresh Oyster & Shallot Mignonette

CHICORY SALAD

Candied Bernard's Farm Walnuts, Blood Orange Supreme, Chèvre, & Tarragon Vinaigrette.

MAIN COURSE CHOICES

DUCK CONFIT

Confit Pasture Duck Thigh, Risotto, & Apple, Arugula, Chicory Salad.

CEDAR PLANK SALMON

Fresh Skuna Bay Cedar Plank Salmon,
Wild Mushroom Pilaf & Roasted Delicata Squash.

PRIME RIB

Eola Crest Cattle Prime Rib Roast, Garlic Root Purée, Creamed Spinach,
& Horseradish Crème.

PASTA

Farm Egg Fresh House Tagliatelle, Wild Mushrooms, Mustard, Tarragon
& Roasted Farm Vegetables.

DESSERT CHOICE

PAVLOVA

Vanilla Pavlova, Blood Orange Supreme, Cranberry Curd, &
Candied Lemon Peel.

OR

RED WINE CHOCOLATE CAKE

Raspberry Chèvre Buttercream. GF.

Menu Prepared by Chef De Cuisine Corey Taylor

Beverages & Hospitality Curated by Amy Hicks

www.loamkitchen.com

Preparation of fresh ingredients from the Willamette Valley.

Brunch | Thursday-Monday Dinner | Friday & Saturday

| @loamkitchen.com 306 Ferry Street, Dayton, OR

