

LOAM

Happy Valentine's Day!

AMUSE BOUCHE

Tide Point Oyster with Champagne Mignonette.

MESCLUN SALAD

Small Farm Winter Greens, Chevre, Pickled Red Onions, Toasted Oregon Hazelnuts, Blood Orange Supreme, Rose Harissa Vinaigrette.

ENTREE CHOICE

CEDAR PLANK SALMON

Oregon White Truffle Risotto & Roasted Local Veggies.

WILD MUSHROOM RAVIOLI

House Farm Egg Pasta Ravioli, Wild Foraged Mushrooms,
Left Coast Fresh Micro Greens, Belper Knolle.

EOLA CREST CATTLE RIBEYE

12oz Grass Fed Ribeye Steak, Traeger Smoked Sweet Potatoes,
Roasted Farm Veggies, & Compound Butter.

DESSERT

Flag & Wire Espresso Chocolate Mousse Cake.

Menu Prepared by Chef De Cuisine Corey Taylor

www.loamkitchen.com

Preparation of fresh ingredients from the Willamette Valley.



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