



SPRING TASTING MENU

\$85

COURSE 1

bison tartare | uni cone*

Laura Chenel chevre | beet buñuelo

pommes purée | caviar | crème fraîche tart*

Columbia River salmon | farmer's cheese sandwich

COURSE 2

strawberry | burrata salad | nettle pesto | toasted pepita

COURSE 3

Oregon albacore tuna | melon aguachile | blood orange*

COURSE 4

CHOICE OF:

duck breast | fennel | leek scape agrodolce | blackberry gastrique

OR

A5 Wagyu | black summer truffle | asparagus | chanterelle mushroom*

\$55 supplement

COURSE 5

cherry | mascarpone cone

chocolate truffle | blueberry dust

huckleberry | buttercream buñuelo

chocolate | hazelnut semifreddo sandwich

DATE:

6/7/24

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*