

Appetizers

Venison Pot Stickers with Tamarind Ponzu 11.00

☛ *Columbia Gewürztraminer, Columbia '07 9.00* ☛

Mixed Greens Salad with Roasted Pear and Champagne Vinaigrette,
Black Diamond Cheddar, and Candied Hazelnuts 10.00

☛ *King Estate Pinot Gris, Oregon '07 9.00* ☛

A Selection of Artisanal Cheeses

Midnight Moon, Beemster X-O, and Smokey Blue Cheese
with Seasonal Garnishes and Walnut Toast 14.00

☛ *Big Kiona Late Harvest Zinfandel, Red Mountain '03 (3-oz pour) 10.00* ☛

Braised Penn Cove Mussels with Fennel and Grilled Sourdough Toast 14.00

☛ *Chehalem Inox Chardonnay, Willamette '07 12.00* ☛

Smokey Portobello Soup with Roasted Shiitakes and Chive Oil 9.00

☛ *14 Hands Chardonnay, Washington '06 8.00* ☛

Spinach Salad with Crisp Bacon, Radishes, Hard-cooked Eggs,
Pickled Onions, and Mustard Vinaigrette 9.00

☛ *Belle Vallée Pinot Gris, Oregon '06 11.00* ☛

Grilled Zuckerman Farms Asparagus with Hazelnut-Brown Butter Vinaigrette,
and Shaved Parmigiano-Reggiano 13.00

☛ *Montinore Estate Gewürztraminer, Willamette '06 11.00* ☛

Entrées

House-made White Truffle Gnocchi with Tomato-Fennel Broth, Cherry Tomatoes,
Arugula, and Parmigiano-Reggiano 25.00

☛ *Barnard Griffin Fumé Blanc, Columbia '08 10.00* ☛

Seared Day Boat Scallops with Whole Wheat Soba Noodles,
Baby Bok Choy, and Hong Kong Vinaigrette 31.00

☛ *Abacela Albariño Estate Grown, Umpqua Valley '08 13.00* ☛

Pan-seared Free-Range Chicken Breast with Farro Wheat, Broccolini
and Pedro Ximénez Reduction 26.00

☛ *Waterbrook Mélange Red Blend, Columbia Valley '06 9.00* ☛

Marinated Grilled Pork Chop with Butternut Squash Ravioli,
Wild Mushroom Ragoût, and Roasted Garlic Demi-glaze 30.00

☛ *Kiona Lemberger, Columbia '05 9.00* ☛

Grilled Beef Tenderloin with Roasted Fingerling Potatoes, Sautéed Baby Spinach,
Blue Cheese Fritter, and Port Wine Reduction 40.00

☛ *Dusted Valley Boomtown Cabernet Sauvignon, Columbia '06 11.00* ☛

Bread-Crusted Alaskan Halibut with Muscovy Duck Ravioli,
Chinese Long Bean, and Ginger-Lemon Consommé 31.00

☛ *Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, Columbia Valley '08 10.00* ☛

Grilled Buffalo Striploin with Goat Cheese Polenta, Ancho-Cherry Compote,
Asparagus, and Dark Chocolate Red Wine Reduction 45.00

☛ *Novelty Hill Syrah, Columbia Valley '05 12.00* ☛

Our Signature Plate

Cedar Plank-Roasted Wild King Salmon with Spring Vegetables,
Orange-Soy Beurre Blanc, and Parsley Oil 37.00

☛ *King Estate Pinot Noir, Oregon '07 13.00* ☛

Sides

Sweet Potato-Hazelnut Gratin 7.00

Truffle Fries 6.00

Chef's Seasonal Vegetable 7.00

Artisan Cheese and Macaroni with Basil Crust 8.00

Wild Mushroom Risotto 7.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.

5/26/2010

**Where the Hospitality and Cuisine of the Pacific Northwest
Come Alive!**

The Art of Artist Point

Thomas Moran

The largest portrait is from Thomas Moran and towers above our main room. Thomas Moran accompanied the Hayden expedition of Yellowstone. With the help of photographs and his on-site sketches, Moran painted many images of extraordinary natural features. Hayden subsequently showed Moran's painting to the Congressman he lobbied to see a law passed in 1872 creating Yellowstone as the first national park. Moran was noted for his larger-than-life interpretations of the West during the late 1800's. The mural in the main room is from the Green River area of Wyoming.

Albert Bierstadt

The five 6' by 6' murals on the walls over the booth areas were inspired by Albert Bierstadt works. In 1859, his lifetime's opportunity came when he asked to join General Lander's expedition to survey a wagon route to the Pacific. This same route later became known as the Oregon Trail. Bierstadt spent the summer sketching in the Wind River Range and the Shoshone Indian country. In 1860, Bierstadt exhibited the first of his panoramic paintings from this Rocky Mountain sketches.