


THURSDAY DATE NIGHT

\$260 includes a shared appetizer, choice of soup or salad, shared entree, shareable dessert, and a bottle of wine.

SHARED APPETIZER (select one)


Hen of the Woods Mushroom Tempura 

local cherries, delice, smoked hazelnuts, garden flowers

Seared Albacore Tuna

radish, carrot, cucumber, Calabrian chile, Meyer lemon aioli

CHOICE SOUP OR SALAD (per person)

Salish Baby Green: 

stone fruit, almond, Danish bleu, Salish honey vinaigrette

Sweet Corn Soup

zucchini, toast, sumac, herbs

ENTRÉE FOR TWO

18 oz. Chateaubriand

Large center cut filet mignon, roasted, carved table side with a chateaubriand sauce made with olive oil, shallots, brandy, au jus, and butter prepared table side.

SHARED DESSERT (select one)

Summer Berry Pavlova

raspberry cream, crisp meringue, summer berries

Meyer Lemon Sponge Cake

elderflower-lemon curd, fresh blackberries

CHOICE OF WINE (select one)

Megan Anne, Pinot Noir, Willamette Valley 2015

Gorman Winery, Cabernet Sauvignon, The Devil Makes Three 2017