



SAMPLE MENU SUBJECT TO CHANGE.

APPETIZERS

MUSSEL SOUP WITH HALIBUT MOUSSE 12.
oven roasted tomatoes, chorizo broth and crispy basil

JORY GREEN SALAD 10.
cranberries, candied walnuts, red onions, muscatel vinaigrette

ARUGULA AND FRISÉE SALAD 14.
duck confit, fried duck egg, tokyo turnips, and a caper-dijon vinaigrette

MOREL MUSHROOM SALAD WITH BACON AND GOAT CHEESE 15.
watercress, nectarines, herb roasted hazelnuts and brown butter vinaigrette

CARLTON FARMS PORK BELLY 16.
celery-radish slaw, granny smith apples, pickled red onion

PASTA APPETIZERS

ANCIENT FARRO RISOTTO 16.
foraged mushrooms, asparagus, and ricotta salata

YUKON GOLD POTATO GNOCCHI 15.
baby artichokes, porcini mushrooms, fava beans and shaved reggiano

GENOVESE BASIL AGNOLOTTI 14.
english peas, sweet carrots, pea tendrils

ENTRÉES

CARLTON FARMS PORK CHOP 29.
plantain fritter, jory chard, mt. hood cherry compote

PAN SEARED DUCK BREAST 31.
abalone mushroom, kerr ranch beets, guanciale-pinot jus

WAGYU NEW YORK STEAK 42.
fingerling potatoes, morel mushrooms, cascadia peas, pearl onions

ATHERTON LAMB 34.
roasted loin, merguez sausage, harissa braised chickpeas,
red peppers, cilantro and eggplant

SEARED ALASKAN HALIBUT 32.
braised endive, roasted fingerling potatoes, apricot coulis, pistachios

SEARED JUMBO SEA SCALLOPS 32.
charred leeks, roasted romaine and romesco sauce

PAN-ROASTED COLUMBIA RIVER SALMON 33.
three grain jardinière salad and dungeness crab emulsion

CHEF DE CUISINE SUNNY JIN

BRITTNEY'S CORNER

Fresh produce on our menu from JORY'S GARDEN, tended to by our master gardener, Brittney.		
mascara lettuce	easter egg radishes	bloomsdale spinach
italian parsley flowers	zlata (white) radishes	oregon giant snow peas
wild garden kale flowers	sugar sprint snap peas	serge and canoe shelling pea
buttercrunch lettuce	broccoli raab leaves	tendrils and shoots
petite rapini spears	cascadia snap peas	regal spinach

herbs: lemon-thyme, thyme, marjoram, chives, rosemary, tarragon, lavender and mint.