



September 18, 2023

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

AMUSE-BOUCHE

Seasonal inspiration from our chef to open up the palate

FIRST COURSE

Fig & Blue Cheese Salad

Organic greens, lemon vinaigrette, fresh figs, Rogue River blue cheese, pickled radish, toasted almonds

Suggested pairing: Argyle Sparkling Brut 2018

SECOND COURSE

Public Coast Farm Gazpacho

Avocado crème, fried tortilla

Suggested pairing: Elk Cove Riesling 2022

ENTRÉES - CHOICE OF -

Marinated Rack Of Lamb

All natural lamb, grilled polenta cake, sautéed green beans, Yaya carrots, Dijon reduction sauce

Suggested pairing: Torii Mor Pinot Noir 2021

- OR -

Wild King Salmon

Fresh Columbia River king salmon, forbidden black rice, roasted winter squash, grilled mushrooms, truffle beurre blanc

Suggested pairing: Prospice Grenache Blanc 2022

DESSERT

French Apple Cake

Public Coast Farm apples, caramel, Chantilly cream, candied hazelnuts

Suggested pairing: Alexana Late Harvest Riesling

\$99 per person - \$149 with wine flight

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please no cell phone use in The Dining Room.