

July 31, 2024

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

### FIRST COURSE

Brown Butter Seared Ling Cod

*Fresh wild local ling cod, pureed carrot, Public Coast Farm micro greens, brown butter, aged balsamic*

**CHEF'S PAIRING:** Elk Cove Riesling 2020

**CELLAR SELECTION:** St. Innocent "Freedom Hill" Pinot Blanc 2023

### SECOND COURSE

Manhattan Seafood Chowder

*Local fresh seafood, Oregon pink shrimp, house croutons*

**CHEF'S PAIRING:** Andrew Rich Sauvignon Blanc 2022

**CELLAR SELECTION:** Patricia Green Sauvignon Blanc 2023

### ENTRÉES - CHOICE OF -

Roasted Manhattan New York Striploin

*All natural Angus beef, pommes aligot, braised Lacinato kale, spice roasted beets, creamy Rogue River blue cheese sauce*

**CHEF'S PAIRING:** Ferraro "Phinny Hill" Cabernet Sauvignon 2021

**CELLAR SELECTION:** Mark Ryan "The Dissident" Cab Sav 2020

- OR -

Fennel Encrusted Halibut

*Fresh wild halibut, pesto sautéed summer squash, grilled asparagus, grilled Walla Walla sweet onion, lemon Picatta sauce*

**CHEF'S PAIRING:** Raeburn Chardonnay 2022

**CELLAR SELECTION:** Bledsoe "Elizabeth" Chardonnay 2021

### DESSERT

Flourless Chocolate Tart

*Ranger dark chocolate, chocolate crumble, Italian meringue, raspberry sorbet*

**CHEF'S PAIRING:** R. Stuart Cabernet Sauvignon Port

**CELLAR SELECTION:** Warre's Otima 20-yr Tawny Port

\$99 per person

\$149 with Chef's Wine Pairing | \$169 with Cellar Selection

\*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.