

a menu for
FEASTING SEASON
26 October 2025

A Surly Fisherman

Scallop 'Sur Lies' with Aleria & Lovage
Albacore Tuna from British Columbia,
Nasturtium & Magnolia
2019 KING ESTATE SPARKLING BRUT, WILLAMETTE VALLEY, OR

Breadbox

Renan Wheat Sourdough & House-Churned Butter

Harvest Moon

Salad of an Early Frost
with Shiso & Chrysanthemum
2022 OVUM WINES *MEMORISTA*, EOLA-AMITY HILLS, OR

Pelle and Puget

Pellegrini Beans Cooked in Crab Oil & Basil
with Matsutake Mushrooms
2023 DOSSIER VIOGNIER, COLUMBIA VALLEY, WA

White Rabbit

Oregon Rabbit, Both Grilled & Fried
with Candy Roaster Squash, Piracicaba Broccoli & Liver Jus
2023 BRICK HOUSE PINOT NOIR SELECT, RIBBON RIDGE, OR

Farm, Forage, Ferment

Dry Aged Prime Beef, A Forager's Pie,
Preserved Tomato & Marjoram
2021 OBELISCO ESTATE SANGIOVESE, RED MOUNTAIN, WA

Bellsong

Bellsong Creamery's *Bella Rossa* Cheese
with Hippie Bread & Mostarda

Ode to a Crush

Concord Grape - Rosemary Yogurt
with Spiced Oak Ice

Apple of Izmir

Quince with Saffron & Tangerine Gem Marigold
Cinnamon Basil & Rose Geranium
2024 PATTERSON LATE HARVEST ROUSSANE, YAKIMA VALLEY, WA

Sweet Season

S'more & Pumpkin Spice Latte
Chocolates by Rob Rhoda