a menu for
Feasting Season

8 November 2026

Mountain to Sound

· Boletus Custard with Scallop & Lemon Thyme
· Matsutake, Kohlrabi & Elderberry
· Honeynut Squash Cake with Clam Sauce, Verbena & Espelette
Sokol Blosser Bluebird Cuvée, Dundee Hills, OR

Black Straw

Renan Wheat Sourdough, Flavored with Burnt Straw.
House Cultured Butter.

Tune a Tuna

Coriander Crusted Tuna with Celery Root & Green Tomato
2024 Walter Scott Aligoté, X Novo Vineyard, OR

Feel Good About Hood

Hood Canal Oysters
Braised with Tarragon & Savoy Cabbage
2022 Benza Vineyards 'Touch of Gold', Laurelwood, OR

BFC

Little Pastas Filled with Blue-Footed Chicken Mousse,
Chanterelle Mushrooms & Marjoram
2024 Cameron Pinot Noir Reserve, Dundee Hills, OR

Lamb-Basting

Anderson Ranch Lamb, Roasted with Lots of Herbs,
with Grilled Pepper Sauce & Braised Lamb Pie
2022 Martin Woods Syrah, The Rocks District, OR

Family Reunion

Apple - Cinnamon Basil Ice & Rose Dusted Koji Pear

Velvet Cheese

Tieton Creamery's 'Velvet', Green Tomato Jam
& Tempura Georgia Candy Roaster Squash

Apple of Izmir

Rustic Quince Galette with Sage.
Hazelnut Mousse with Charred Rosemary Ice Cream.
2024 Echolands Ice Wine of Riesling, Frenchman Hills, WA

Bay Canelé

Ume-Bay Leaf Canelé