

a menu for
VALLEY *of* EDEN
25 JUNE 2026

ROCK THE FAVA

Nasturtium Leaf Crêpe with Crushed Fava Beans,
Mint & Nasturtium Seed Sauce

Rockfish Crudo, Unripe Plum, Magnolia & Green Coriander
MAYSARA SPARKLING ROSÉ, MOMTAZI VINEYARD, OR

LOOKS LIKE GRAIN

Burnt Spring Herb Sourdough & Our Cultured Butter

AGING GRACEFULLY

Coastal King Salmon, Aged for Two Weeks
with Heirloom Lettuces, Cherry 'Olives' & Rhubarb
2023 DOMAINE DIVIO PINOT BEUROT, WILLAMETTE VALLEY, OR

NEW POTATO CABOOSE

The First Austrian Crescent Potatoes,
New Garlic Sauce & Tangerine Gem Marigold
2024 AMALIE ROBERT DIJON CLONES CHARDONNAY, DALLAS, OR

MOREL OF THE STORY

Morel Mushrooms with Worcestershire & Tarragon
2023 COLOR COLLECTOR GAMAY NOIR, WILLAMETTE VALLEY, OR

STRAWBERRY FIELDS

Pasture Raised Idaho Beef Ribeye
Aged in Beef Fat & Woodsy Herbs,
with Strawberry Romesco & Braised Teagan Lettuce
2022 NO GIRLS DOUBLE LUCKY BLEND, WALLA WALLA, WA

BELLSONG

Cow's Milk Cheese from Bellsong Creamery
Laminated Bread with Marjoram, Verbena, Lovage & Tayberries

CHERISE IN CHIFFON

Cherry & Cherry Pit Cake with Lavender
Montmorency Cherry Sorbet with Anise Hyssop
COCKTAIL OF RHUBARB, WOODRUFF & LEMON VERBENA

MINT CONDITION

Chocolate Mint Macaron