

a menu for
VALLEY *of* EDEN
8 AUGUST 2026

SALISH SOIRÉE

Puget Sound Geoduck with Cucumber & Sorrel
Rockfish Crudo, Magnolia, Elderflower Ponzu & Garlic Chive
NV GOODFELLOW BLANC DE BLANCS, DURANT VINEYARD, OR

LOOKS LIKE GRAIN

Burnt Spring Herb Sourdough & Our Cultured Butter

TOMATO TIME

Tart of Heirloom & New Tomato Varieties
with Slow Roasted Eggplant & Tarragon
2024 ANDREW WILL SAUVIGNON BLANC, TWO BLONDES VINEYARD, WA

SUNSHINE DAYDREAM

Sweet Corn, Lemon Thyme & Spot Prawn
2023 EYRIE VINEYARDS ORIGINAL VINES CHARDONNAY, DUNDEE, OR

EYE ON THE PRIZE

Tropea Onion, Genovese Basil
& Confit Muscovy Duck Leg with Green Coriander
2023 HOLOCENE 'CODEX' PINOT NOIR, WILLAMETTE VALLEY, OR

BEAN BEEFIN'

Pasture Raised Idaho Beef Ribeye
Roasted on a Bed of Woodsy Herbs,
Maxibel Beans & Sauce Ravigote
2020 BOUDREAUX CABERNET SAUVIGNON, COLUMBIA VALLEY, WA

WE THREE CHEESE

Sage Gnudi, Sonnet & Bella Rossa Cheeses
with White Currant & Seeded Bread

BERRY STONED

Apricot & Peach Sundae
with Blackberry-Hyssop Ice Cream
Blueberry & Tangerine Gem Crostata
PLUMS FROM OUR ORCHARD
WITH CHERRY BLOSSOM HONEY & pFRIEM JAPANESE LAGER

SUN SALUTATION

Sunflower Seed Nougat