

a menu for
CASCADE to COAST
27 March 2026

WALLA WALLA WEST

Walla Walla Onion Tart with 'Crème Paris'
DE LILLE CELLARS 'FORGET-ME-NOT', COLUMBIA VALLEY, WA

LOOKS LIKE GRAIN

Sprouted Renan Sourdough & House-Churned Butter

RETURN OF THE KING

Raw Salmon with a Sauce Made from
Last Year's Cherries & Spicy Shoots of Spring
Smoked Salmon Loin on Crispy Skin & Flowering Rosemary
2023 LUCIUS WINES ALBARIÑO, LAWRENCE VINEYARD, WA

IN ROUNDS

Overwintered Leeks
& Roy's Calais Flint Corn, as a Batter & Porridge
2024 UPCHURCH VINEYARD CHENIN BLANC, RED MOUNTAIN, WA

SEASON OF GREEN

Columbia River Sturgeon Grilled Over Hot Coals
with a Sauce of Nettle, Green Garlic & Lovage
2022 SYNCLINE WINERY GAMAY, COLUMBIA GORGE, WA

AMERICAN BEAUTY

Slow Roasted Loin of American Guinea Hog,
Glazed Belly, Fumosa Cabbage with Fennel & Sorrel
2018 BOUDREAUX CELLARS AGLIANICO, COLUMBIA VALLEY, WA

BELLSONGS, BELTAINE & BLOSSOMS

Bellsong Creamery's *Toma Alpina Reserve* Cheese,
Salted Cherry, Crunchy Seeds & Nuts,
Maple Blossom Honey from Rebel44.

THE TASTE OF SPRINGTIME

Rhubarb in Three Servings
Chartreuse Soufflé
Crostada with Angelica
Cherry Blossom Ice & Magnolia Ice Cream
2018 PHELPS CREEK VIN GLACÉ, COLUMBIA GORGE, WA

NAMESAKE

Cream Puff of Cascadian Berries,
Cream & Coastal Herbs