

*a menu for*  
**TRADITIONS**  
**20 December 2025**

**Two if by Sea**

Albacore Tuna with Tomato Tamari & Ho Mi Zi  
Crispy Mussels with Calamondin  
2019 KING ESTATE SPARKLING BRUT, WILLAMETTE VALLEY, OR

**Breadbox**

Renan Wheat Sourdough & House-Churned Butter

**Like a Sturgeon**

Columbia River Sturgeon & Roasted Dahlia Root  
with Dill - Cedar Sauce  
2024 DAVID HILL *BLOCK 22*, TUALITIN HILLS, OR

**Poulet Bleu**

Schnitzel & Braised Leg of Blue Foot Chicken  
with Sunchoke, Turnip & Pear  
2023 WALTER SCOTT LA COMBE VERTE, WILLAMETTE VALLEY, OR

**RutaChris**

Rutabega Cooked over Coals  
with Crisp Leaves & Smoked Trout Roe  
2022 UPSIDEDOWN *STONEY FLORALS*, EQUUS VINEYARD, WA

**Farm, Forage, Ferment**

Prime Beef of Charolais Cattle, Parsnip Cake,  
Shungiku, Cilantro & Fermented Basque Pepper  
2022 SAGEBREAKER BORDEAUX BLEND, YAKIMA VALLEY, WA

**Bell of the Ball**

Caramelized Onion  
with the Last Basil, Laminated Sourdough  
& *Mantello* from Bellsong Creamery

**Pomme et Pomme**

Pain d'Épices with Caramel Apple,  
Mocklate Crèmeux & Crisps  
Cherry Leaf Sorbet  
with Douglas Fir, Cranberry & Koji Pear  
FINNRIVER FARM & CIDERY POMMEAU, CHIMACHUM, WA

**Sweet Season**

Hot Chocolate & Cranberry Cheesecake  
Chocolates by Rob Rhoda