

a menu for
TRADITIONS
7 December 2025

Two if by Sea

Albacore Tuna with Tomato Tamari &
& Mustard Greens

Alaskan Scallop with Shiso & Garden Guava
2019 KING ESTATE SPARKLING BRUT, WILLAMETTE VALLEY, OR

Breadbox

Renan Wheat Sourdough & House-Churned Butter

Like a Sturgeon

Smoked Columbia River Sturgeon,
Pickled Celery Root, Dill & Lovage
2023 AMOS ROME GRÜNER VELTLINER, HIGH BLOSSOM VINEYARD, WA

White Rabbit

Rabbit ‘Schnitzel’ & Stew
with Sunchoke, Turnip & Pear
2019 SIXTO CHARDONNAY, ROZA HILLS, WA

RutaChris

Rutabega Cooked over Coals
with Crisp Leaves & Smoked Trout Roe
2023 BERGSTRÖM CUMBERLAND RESERVE, WILLAMETTE VALLEY, OR

Farm, Forage, Ferment

Prime Beef of Charolais Cattle, Parsnip Cake,
Shungiku, Cilantro & Fermented Basque Pepper
2023 DOSSIER SYRAH, WALLA WALLA VALLEY, WA

Bel of the Ball

Caramelized Onion with the Last Basil,
Seed Melba & *Bel Porcino* from Bellsong Creamery

A Good Harvest

Quince Ice with Membrillo
& Nigella Tahini

I Want Candy

Mousse-Cake of North Georgia Candy Roaster
‘Tesquashe’ Ice Cream with Walnut
FINNRIVER FARM & CIDERY POMMEAU, CHIMACHUM, WA

Sweet Season

Hot Chocolate & Cranberry Cheesecake
Chocolates by Rob Rhoda