

PLATEAU

Soups & Starters

Walla Walla Sweet Onion Soup

Gruyère Cheese Gratin. \$6

Chef's Soup

Handcrafted for the season. \$5

Grilled Flatbread Pizza

Fig, Prosciutto, Smoked Gouda. \$9

Calamari

Soy-Ginger Aioli, Sweet Chili-Citrus Sauce,
Wakame Salad. \$10

Artichoke Gratin

Roasted Garlic, Imported Olives,
Toasted Pita Bread. \$9

Salads

Grilled Scallop Salad

Grilled Purple Potato, Mustard Crème Fraiche, Radicchio, Pancetta Bacon. \$15

Dungeness Crab and Avocado Salad

Charred Lemon, Mesclun Greens, Louis Dressing. \$15

Warm Spinach Salad

Salmon Pastrami, Apple Wood Bacon, Marinated Red Onion, Dried Strawberries. \$11

Caesar Salad

Chilled Spears of Romaine, Rosemary Rustic Croutons, Shaved Asiago. \$7

Plateau Salad

Spring Greens, Candied Hazelnuts, Dried Cherries, Apple Wood Bacon, Oregon Berry Vinaigrette. \$8

Entrées

Charmoula Quail

Sausage Stuffing, Orzo Pasta, Fava Beans. \$21

Spring Halibut

Beurre Blanc, Warm Minted Quinoa, Cucumber, Radish, Preserved Lemon. \$24

Wood-Fired Mixed Grill

Certified Angus Beef Tenderloin, Chicken Breast Herb Garden Pesto, Honey Dijon Colossal Shrimp. \$27

Blue Mountain Steelhead

Apple Wood Grill Smoked, Morels, Fiddleheads, Asparagus, Fingerling Potatoes, Chive Butter. \$24

Grilled Garden Polenta

Grilled Squash, Zucchini, Eggplant, Roasted Pepper, Olive Tapenade. \$20

Pendleton Whisky Steak

Pepper-Crusted Certified Angus Strip Loin, Roasted Shallot Aioli, Whisky Sauce. \$26

Kobe Beef Burger

Forest Blend Mushrooms, Tillamook Sharp Cheddar, Frizzled Onions, Barhyte Porter Mustard,
Hand-Cut Fries, Pickled Asparagus. \$16

Cioppino Free Form Ravioli

Halibut, Crab, Scallop, Shrimp, Tomato, White Wine, Fennel, Fresh Herb Pasta. \$24

Pan-Seared Lamb Loin

Braised Artichoke Hearts, Morels, Rosemary Jus, Fingerling Potatoes. \$26

Parties of six or greater are presented with one check including a 17% gratuity.
Information regarding consuming raw or undercooked food is available upon request.