

# PLATEAU

## Small Plates

### Pig and Fig

House Cured Pork Belly, Braised Belly, Fresh Fig, Aged Balsamic, Greens. \$6

### Beet Napoleon

Baby Beet, Chèvre Goat Cheese, Walnut Greens. \$5

### Artichoke Gratin

Roasted Garlic, Imported Olives, Toasted Pita Bread. \$6

### Caesar Salad

Romaine Hearts, Traditional Dressing, Parmesan Crisps. \$4

### Wild Mixed Greens

Spring Radishes, Watercress, Grape Tomatoes, Choice of Dressing. \$5

### Dungeness Crab Tower

Celery, Spring Onion and Red Pepper Relish, Parsley, Crème Fraîche. \$9

### Fried Calamari

Lemon, Butter, Smoked Paprika Remoulade. \$7

### Seared Chicken Livers

Artichokes, Pea Shoots, 12 year old Balsamic Vinegar. \$5

### Butter Leaf Salad

Deconstructed Bleu Cheese Dressing, Lemon Confit, Rogue Creamery Oregonzola. \$8

### Seared Scallops

Saffron, Carrot, Crème Fraîche, Cilantro. \$8

### House Fries

Sea Salt, Truffle Oil, Carmelized Shallot Ketchup. \$3

### Free-Range Chicken

Buttermilk Pan-Fried, Huckleberry Ketchup. \$7

### Walla Walla Sweet Onion Soup

Gruyère Cheese Gratin. \$5

### Charcuterie Taster

Salami, Pork Rilette, Prosciutto, Pickled Fiddle Heads. \$5

### Fresh Oyster

Cucumber-Horseradish Mignonette, Pea Shoots. \$2 each

### Grilled Asparagus

Raspberry Vinaigrette, Cous Cous. \$5

### Salmon Pinwheels

Salmon Bellies, Porcini Mushroom, Fresh Corn, Asparagus. \$6

### Flat Bread Hawaiian Pizza

Carmelized Pineapple, House Cured Canadian Bacon. \$7

### Steak & Eggs

Strip Loin, Potato, Pepper, Chive, Quail Eggs. \$9

## Entrées

### Bone-In Ribeye

Rosemary Crimini Mushroom Jus, Horseradish Whipped Cream, Prosciutto Wrapped Chive Stuffed Potatoes. \$27  
*2008 Gascon Malbec, Mendoza-Argentina, Bottle \$28, Glass \$7*

### Seasonal Wood-Fired Mixed Grill

Certified Angus Beef Tenderloin, Colossal Shrimp, Chicken Breast, Roasted Red Pepper Coulis, Herb Garden Rouille. \$27  
*2006 Chateau Ste. Michelle Merlot Indian Wells, Columbia Valley, Bottle \$32, Glass \$7*

### Grilled Sockeye Salmon

Carmelized Fennel, English Pea Purée, Curried Carrot Coins and Fingerling Potatoes. \$24  
*2007 Bernard Griffin Chardonnay, Columbia Valley, Bottle \$32, Glass \$7*

### Lobster Pasta

Angel Hair, Orange Sections, Asparagus, Chive Oil. \$19  
*2007 Pinot Gris, Oregon, Bottle \$25, Glass \$6*

### Pendleton Whisky Steak

Pepper-Crusted Certified Angus Strip Loin, Roasted Shallot Aioli, Whisky Sauce. \$26  
*2006 Boomtown Cabernet Sauvignon, Columbia Valley, Bottle \$28, Glass \$7*

### Cedar Halibut

Blue Mountain Porcini Mushrooms, Roasted Fingerling Potatoes, Grilled Tomato Relish. \$25  
*2007 Sineann Gewurtztraminer, Celilo Vineyard, Bottle \$25, Glass \$6*