



Spring SRW Dinner Menu

Served Sunday through Thursday

Three Courses for \$65

Wine Pairing +\$22 Two 4oz Pours

La Viarte, Colli Orientali, Friuli, Italy

Substitutue Champagne Du Jour for +\$6

Coster Dels Olivers, Priorat, 2018, Spain

Select One Option For Each Course

Beginnings

PNW Tidal Bisque

Gold Potatoes / Poached Mussels / Clams

Crab / Crème Fraîche

Oregon Lamb Carpaccio

Wild Watercress / Crispy Onions / Aged Sheep Cheese

Pinon Glaze

Foraged & Cultivated Mushrooms

Truffle Cream / Pasture Chicken Egg / Miners Lettuce

Beef Tartare +\$10

Cornichon / Dijon / Quail Egg / Beef Tallow Cracker

Principles

Seared Ling Cod

Buttered Potatoes / Warm Vichyssoise / Fried Garlic

Washington New York

Smoked Onions / Foraged Mushrooms / Broccolini

Potato Purée / Demi Glace

Legumes (\$50)

Seasonal Vegetables / Herb Oil / Crispy Garlic

Add Two U10 Seared Scallops +\$15

Sweets

Dow's 10 Yr Tawny Port or

Bourgoin Pineau, Pineau Des Charentes, France

+\$8 1.5oz Pour

Strawberry Sorbet

Yellow Chartreuse & Pineapple Caramel / Crispy Coconut

Chocolate Cremeux

Saskatoon Berry Preserve / Chocolate Pearls

Huckleberry Chantilly

Gianduja Custard

Beignets / Hazelnuts



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Substitutue Champagne Du Jour for +\$5

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