

Starters

Grilled Beet Crostini

Grilled artisan bread, honey beet puree, pancetta, hedgehog mushrooms and Willamette Valley Cheese Co. brindisi cheese

Student charcuterie with mustard, pickled veg/fruit, cheese, artisan bread – Pantry to produce sides

Entrées

Pappardelle Beet Pasta

Golden beet, baby kale, carrots, Brussel sprouts, hazelnut brown butter sauce and pecorino ramano

Steak & Potatoes

Pan seared teres major steak, red wine dijon pan sauce, confit baby potatoes with butter and parsley, sautéed winter carrots – fried carrot top garnish

Chicken & Dumplings

Herb biscuit, braised chicken, carrots and leeks

Burger & Fries

smoked gouda, bacon fat aioli, cornmeal fried leeks, bacon, arugula and potato bun with house fries or side salad – upgrade to truffle fries

Anderson Ranch Lamb

Grilled rack of lamb, mandarin-spruce tip gastrique, opportunity starch (potatoes, rice, polenta, etc...) and grilled broccolini

Hazelnut Crusted Salmon

Opportunity dipping sauce with house fries or side salad – upgrade to truffle fries