

# Fireside Dinner Menu

## SMALL PLATES/STARTERS

### House-Made Ravioli 14

Confit Spring Rain Farm Chicken, Foraged Mushrooms,  
Sage Brown Butter, Parmesan Reggiano

### Manila Clams 17

White Wine, Garlic, Herbs, Butter, Lemon

### Spinach Salad 11

Warm Bacon Vinaigrette, Farm Egg Mimosa, Shaved Red Onion

## ENTRÉES

### Country Natural Beef Burger 17

Mt. Townsend Creamery New Moon Cheese, Applewood Smoked Bacon, Pane d'Amore Panini, Garlic Aioli,  
House-Cut Pommes Frites

### Neah Bay Spring King Salmon 34

Duckabush Mushrooms Shiitake Ragout, Stewed Palouse Lentils, Braised Tatsoi, Buerre Blanc

### Snake River Farms Pork Tenderloin 24

Mushroom Risotto, Rosemary Jus, Roasted Red Dog Farm Radish

### Neah Bay Rockfish Roulade 26

Wild White Shrimp, Tarragon, Finnriver Cajun Quinoa, Sauteed Spinach, Chardonnay Butter Sauce

### Country Natural Beef Flat Iron Au Poivre 29

Green Peppercorns, Brandy, Demi Glace, Horseradish Smashed Potatoes, Red Dog Farm Fava Beans

### Jidori Chicken 25

Roasted Baby Red Potatoes, Sweet Marsla Wine Sauce, Dharma Ridge Farm Carrots

### Finnriver Quinoa Cakes 16

Mushroom Ragout, Farm Vegetable Hash, Roasted Red Bell Pepper Remoulade

### 1% Contribution to the Jefferson Land Trust

Many of the local farms we source our produce from owe their existence the Jefferson Land Trust, a non-profit organization that we've supported for many years. A 1% contribution will be added to your bill; let us know if you don't wish to participate.

Consumption of raw or undercooked meats, poultry, fish and shellfish may be a health risk.

A 20% gratuity may be added to parties of six or more.