



## 3 COURSES FOR \$33

### *first course*

#### **PORTUGUESE RAZOR CLAM CHOWDER**

razor clams, andouille sausage, san marzano tomatoes, aromatics

#### **ROASTED HEIRLOOM BEET SALAD**

chioggia beets, arugula, red onion, chickpeas, cucumber, tomato, sheep's milk feta, tahini lemon vinaigrette

#### **GRILLED SALMON KOFTA**

ground salmon, fresh herbs, preserved lemon, creamy cucumber yogurt sauce

### *second course*

#### **HAND CUT COULOTTE AND PRAWNS**

6 oz sirloin steak, chili marinated prawns, garlic cilantro rice, smoked shittakes and baby bok choy

#### **COD PASTEIS**

cod cakes, spiced fingerling potatoes, scallion soubise, arugula, prosciutto

#### **CEDAR ROASTED COLUMBIA RIVER STEELHEAD**

local steelhead, harissa roasted vegetables, huckleberry compote

### *third course*

#### **PEAR ALMOND TART**

tender pears, marzipan cream, toasted almonds, vanilla ice cream, caramel

#### **NEAPOLITAN TORTE**

chocolate cake layered with chocolate ganache, raspberry and white chocolate mousse

#### **ICE CREAM OR SORBET OF THE DAY**