



small plates

French Onion Soup Gratinée
gruyère cheese, baguette 7.

Romaine Heart Salad
broken caesar vinaigrette, baguette
parmesan grana 8.

Local Farm Greens
garlic tarragon vinaigrette, toasted almonds
manchego cheese 6.

Ahi Tuna Tartar
ahi, avocado, sesame cracker
scallion, lemon oil 13.

{ **Fries & Aioli** }
duck fat & rosemary 5.
sea salt 4. truffle oil 6.

Warm Olives
piri-piri pepper & citrus marinated olives
warm artisan bread 5.5

Artisanal House Made Pâté
pickled red onions & carrots, cornichons
dijon mustard, baguette 7.

Pacific Oysters
cucumber ginger mignonette
fresh shaved horseradish *each/2.25*

Artisan Cheese Plate
walnuts, apple, house crackers 4. /each Cheese

Steamed Clams
tarragon, smoked prosciutto, prosecco
garlic, cream *half 8/full 12*

Raclette Cheese Fondue
sopresatta, coppa, black forest ham
potatoes, mustard, pickles *half 12/full 16.*

entrees

“Cascade Natural” Hamburger
pancetta, organic white cheddar, charred onions
tomato jam, fries 13.

“Painted Hills” Beef Bourguignon
braised beef, pappardelle pasta, oregano
heirloom carrots *half 13/full 19.*

Spring Vegetable Pappardelle
fava beans, foraged mushrooms, shallots
crème fraiche *half 11/full 17.*

Seafood Paella
saffron infused rice, salmon, prawns, clams
mussels, squid, chorizo *half 13/full 19.*

Roasted “Draper Valley” Chicken
brown butter spaetzle, lardons, spinach
confit garlic jus 20.

Pan Seared Scallops
caramelized onion, pecan, and sweet potato cake
parsnip mousse, bacon, foraged mushrooms 25.

“Cascade Natural” Ribeye
whipped potatoes, sautéed garlic spinach
veal jus 28.

Grilled Wild Salmon
fava bean mousse, green garlic, walla walla onions
sweet peas, fingerling potatoes, lemon oil 24.

Boneless Braised Beef Short Ribs
house made tater tots, chili jus, charred rapini 22.

Pan Roasted Duck Breast
spring asparagus, pressed marble potatoes
pearl onions, sweet and sour rhubarb 24.

Sides- 4.5

*grilled asparagus. sautéed spinach. grilled rapini.
whipped potatoes. local braised greens.*

Chef/Proprietor-Pascal Chureau

Chef de Cuisine/Partner - Ian Ragsdale

Pastry Chef- Kim Wilson

A gratuity of 18% will be added for parties of 6 or more

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