



A M B A R

PLATES

OLIVES AND NUTS | \$9

Warm marinated olives and marcona almonds

FILET MIGNON TARTARE | \$24

Filet mignon, caper, shallot, chive, dijon, egg yolk*, rice paper puffs*

FALL BURRATA | \$24

Golden chanterelles, figs, guanciale, pine nuts, shallots, thyme, apricot

ASSORTMENTS

FORAGED MUSHROOM PATÉ | \$20

Foraged & cultivated PNW mushroom paté, assorted breads, niciose potatoes

OREGON CHARCUTERIE | \$30

Rotating selection of local and house made charcuterie with traditional accompaniments

SEAFOOD AND FARM | \$35

Tinned fish, salmon rillettes, salmon roe, brioche, fresh vegetables, pickled shallot, capers*

BREADS AND BUTTER | \$16

House made sourdough, grassini, brioche, crackers, butter, house made jam

ENHANCEMENTS

MISO TAHINI DIP | \$8

SALMON RILLETTES WITH ROE | \$10*

FORAGED MUSHROOM PATÉ | \$8

WINERY CHEF | HEIDI WHITNEY-SCHILE

*Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.