

Raw Bar

Six OYSTERS on the Half Shell*(GF) \$24

2 Carbajal(WA), 2 Sunseeker(WA), 2 Virginica(WA)
aged PEPPER sauce, citrus

Diver Scallop Crudo*(GF) \$19

WILD ONION salsa verde, orange,
crispy Benton's country ham

Appetizer

Grilled Purple & Green ASPARAGUS (GF) \$15

parmesan crusted poached EGG, hot pepper,
warm smoked bacon vinaigrette

Flatbread of the Day \$17

house cured tasso ham, NETTLES, new potato, pecorino

Entrée

Dry Aged Crown Roast of DUCK for Two(GF) \$76

duck leg dirty rice, grilled asparagus,
rhubarb barbecue sauce
pasture raised in Bend by Hagen's Fine Poultry

Smoked Idaho Sturgeon (GF) \$38

grilled SPRING ONION & GREEN GARLIC,
crispy FENNEL rice cake, PEA LEAF chimichurri,
MINER'S LETTUCE

Double R Ranch Ribeye(GF) \$60

12oz steak, creamy BABY TURNIP & NETTLE gratin,
spring MUSHROOMS, foie gras butter

Cornmeal Fried Idaho Catfish \$32

butter beans, roasted RADISH, SNAP PEAS,
herb salad, sauce ravigote

Slow Roasted Oregon LAMB(GF) \$35

house milled BLUE CORN hominy grits,
braised spring GREENS, crispy LEEKS,
smoky lamb jus

^^ - Contains Nuts *-Contains Shellfish
SUPPORTING LOCAL

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