



KITCHEN & BAR

LUNCH MENU
spring

THIERRY RAUTUREAU
Chef in the Hat/Proprietor

DAVID MITCHELL
Chef de Cuisine

APRIL POGUE
General Manager

FRENCH ONION SOUP \$11
*veal broth, comté,
baguette*

SOUP DU JOUR \$9

HOUSE SALAD \$9
*Manchego, blood orange
vinaigrette*

SALAD LYONNAISE \$14
*poached egg, bacon, frisée,
crouton*

TUNA SALAD NICOISE \$17
*oil poached albacore, butter
lettuce, fingerling potato,
green bean, soft boiled egg,
citrus vinaigrette*

DUCK CONFIT SALAD \$13
*arugula, Manchego, apple
cider vinaigrette*

BRAISED KALE SALAD \$14
*pickled squash, candied
pecan, Manchego*

HOUSE CURED SALMON \$14
*beets, watercress, charred
leek oil*

BEEF BURGER \$16
*fries, aioli, bacon-onion jam
add: cheese \$1
*duck egg \$3
foie gras \$17*

CHICKEN SANDWICH \$14
*roasted chicken, aioli,
watercress*

BACON SANDWICH \$14
bacon, harissa jam, arugula

SQUASH SANDWICH \$14
*winter squash, raclette cheese,
pickled shallot*

PASTRAMI STYLE SANDWICH \$15
*smoked beef, green cabbage,
leek, horseradish aioli*

FARMERS LUNCH \$18
*seasonal vegetables, artisanal
cheese, sausage, grilled bread*

NORTHWEST BOUILLABAISSE \$19
*clams, mussels, fish, tomato
saffron broth, preserved lemon*

SEARED SEA SCALLOPS \$19
*chive gnocchi, english pea, morel
mushroom, ramp, pea shoot,
argan oil*

STEAK FRITES \$28
*flat iron steak, sautéed seasonal
greens, red wine demi*

2 COURSE LUNCH
\$24

HOUSE SALAD
*artisanal mixed baby greens,
Manchego, blood orange
vinaigrette*

FEATURED ENTRÉE

 CHEF IN THE HAT FAVORITES

*ORGANIC
SCRAMBLED EGG \$25
*lime crème fraîche, white
sturgeon caviar*

SEARED FOIE GRAS \$21
*savory bread pudding, port
reduction*

ADDITIONS

GRILLED SALMON FILLET \$10
Pacific Northwest salmon

ROASTED CHICKEN BREAST \$8
Oregon, organic, free range

POACHED EGG \$3
organic

SIMPLY SEARED FOIE GRAS \$17
La Belle Farm

BEVERAGES

LOTUS FLOWER \$7
*basil, lime, mint, sage, cucumber,
soda*

CITRUS-RISE \$7
*fresh citrus, cranberry, splash of
tonic, sugar rim, served up*

SEASONAL PALMER \$6
*lemonade, iced tea, seasonal
syrup*

LOULAY SODAS \$6
seasonal syrups

bistro menu available in the bar Monday-Friday 11am– close & Saturday & Sunday 2pm–close

* consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Parties of 8 or more will have an automatic 20% gratuity added to their bill