



classic cuts / contemporary fare

Executive Chef Vincent Terusa

Winter 2024

FIRST COURSE

starters

FARMER'S MARKET SOUP

inspired by local ingredients from local farms

SWEET POTATO BISQUE

confit duck / pickled apple / cranberry gel

SELANNE'S BLACK PEPPER AND THYME LOAF

sundried tomato tapenade / chef's flight of seasonal butters

raw / chilled

WAGYU BEEF TARTARE

WESTHOLME AUS
fingerling chips / wild rocket / quail egg

OYSTERS

mongers fresh catch / ice wine mignonette

sautéed / roasted

PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom / black garlic

PATAGONIAN PINK PRAWNS

ARGENTINA
jean marc citronette / chili oil

LOBSTER TORTELLONI

squid ink / confit fennel / shellfish brodo

greens

CAESAR

baby gem / crispy prosciutto / ciabatta / lemon onions / shaved yolk

SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette

"WEDGE"

baby iceberg / baby tomato / bacon foam / point reyes blue

ENDIVE AND POACHED APPLE

candied walnut / whipped gorgonzola dulce / maple vinaigrette

ENTRÉE COURSE

steaks & chops

served with chef's truffle butter and bordelaise

FILET MIGNON 8oz

CEDAR RIVER

FILET MIGNON 12oz

CEDAR RIVER

RIBEYE 14oz

CEDAR RIVER PRIME

NEW YORK STRIP 12oz

CEDAR RIVER PRIME

45 DAY DRY AGED BONE-IN RIBEYE 18oz

PRIME
THE CHEF'S CUT CHEF'S FEATURED PROTEIN

wagyu

FLAT IRON 8oz

MB 6-7 CARRARA FARMS AUS

FILET MIGNON 10oz

MB 6-7 WESTHOLME AUS

SKIRT STEAK 12oz

MB 6-7 WESTHOLME AUS

LORD STANLEY 38oz

MB 6-7 CARRARA FARMS AUS
lord stanley recommended for two guests

poultry

HALF MARY'S CHICKEN

PETALUMA CA.
yellow polenta / marinated olive / sauce chasseur

ocean fish

ORA KING SALMON

GLORY BAY NZ
charred leek relish / beluga lentils / carrot coulis

CHILEAN SEABASS

ANTARCTIC
potato fondant / leek hearts / beurre blanc

MAINE LOBSTER 2lb

ATLANTIC
butter cracker stuffing / saffron beurre fondue

We procure our ingredients only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries which practice sustainability and pesticide free growing practices



SIDES

vegetables

BROCCOLI GRATIN

tillamook cheddar bechamel / bacon / panko

GREEN BEANS "ALMONDINE"

sundried tomato / sliced almond / lemon pepper

RAINBOW CARROTS

harissa / maple syrup / pistachio crumb

CREAMED SPINACH

garlic cream / panko parmesan crumb

WILD MUSHROOMS

winter forage mix / madeira wine

potatoes / grains

YUKON GOLD MASHED POTATOES

phoenician olive oil

MAINE LOBSTER MASHED POTATOES

lobster velouté / english peas / chive

SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive

PARMESAN TRUFFLE RISOTTO

arborio / porcini powder / black truffle

SELANNE'S MAC AND CHEESE

chef's signature mornay sauce / brioche crumb

sauces / salts

BORDELAISE

CLASSIC BÉARNAISE

COGNAC PEPPERCORN

POINT REYES BLUE CHEESE GRATIN

ASSORTED FLAVORED SALTS

*eating raw or undercooked foods increases the risk of foodborne illness

*not all ingredients are listed for every dish