

dear IRENE

Starters

Seared foie gras

Sparrow brioche pain perdu, apple & quince purée, five spice, pistachio, wild blueberry 26

Mediterranean mussels

Cioppino broth, fennel, grilled lemon, Village Baker striata 24

King salmon tostada*

Chipotle aioli, watermelon radish, crispy shallots, micro cilantro, lime 22

Oregon dungeness crab arancini

Hand-picked dungeness crab, arborio rice, calabrian chili lemon aioli, parmesan, chives 21

Lambs tongue

Crispy baby potatoes, cornichon & caper ravigote, tarragon, frisée 19

Japanese hamachi crudo*

Strawberry aguachile, cucumber, jicama, thai basil oil, puffed wild rice, sprouts 23

Honey roasted heirloom carrots

Lemon labneh, hazelnut & pistachio dukkah, pomegranate molasses, argumato lemon oil, mint 14

Taleggio grilled cheese with duck egg*

Sparrow sourdough, taleggio cheese, duck egg*, black truffle honey 18

Salads

Little gem salad

Radish, english cucumber, dill buttermilk dressing, everything spice, mint 14

Citrus burrata salad

Citrus, burrata, toasted oregon hazelnuts, shallots, arugula, argumato lemon oil, fig balsamic 16

Entrées

Short ribs

Roasted bone marrow*, rainbow marble potatoes, swiss chard, baby carrots, green peppercorn sauce 42

Columbia River steelhead

Rainbow cauliflower, sweet peppers, meyer lemon & dill beurre blanc 38

Seared diver scallops*

Parsnip puree, shaved brussels sprouts, fennel, applewood smoked bacon & sherry vinaigrette 41

Polenta & soft cooked egg*

Stone ground white polenta, delicata squash, oyster mushrooms, rapini, aged parmesan, pine nuts, salsa verde 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Gluten free alternatives available upon request on select items; no other substitutions on menu