

# dear IRENE

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## 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

### **Roasted asparagus & burrata**

Bottarga, castelvetrano & kalamata olive tapenade, preserved lemon, agrumato oil, aleppo pepper, basil 18

### **Taleggio grilled cheese with duck egg\***

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

## Salads

### **Little gem**

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

### **Roasted beet & strawberry**

Cyprus Grove fromage blanc, navel orange, basil, saba, toasted oregon hazelnuts, lemon oil 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\***

Carrot coriander puree, sugar snap peas, roasted sunchokes, iberico chorizo vinaigrette 42

### **Italian polenta & soft cooked egg\***

Asparagus, Deschutes mushrooms, wild nettle & pistachio pesto, farmers market vegetables, aged parmesan 28