

dean IRENE

Starters

Seared foie gras

Sparrow brioche pain perdu, marionberry gastrique, thyme, pistachio 28

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*

Passionfruit aji amarillo aguachile, cucumber, toasted chulpe corn, thai basil oil, chili threads 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

Whole New Zealand tai snapper

(limited daily availability)

Vietnamese glaze, crispy shallots, thai basil, cilantro, fresno chili, grilled lime, lemongrass, ginger 48

Seared diver scallops*

Sweet corn puree, sugar snap peas, summer squash, cherry tomato, salsa macha 43

Italian polenta & soft cooked egg*

Asparagus, Deschutes mushrooms, green garlic & pistachio pesto, farmers market vegetables, aged parmesan 28