

# dean IRENE

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## Starters

### **M's bakery sourdough & kalamata olive butter**

Toasted sourdough, whipped kalamata olive butter, maldon salt 7

### **Seared foie gras**

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

### **Cast iron prawns**

Gochujang, olive oil, garlic confit, cilantro, lemon, M's bakery baguette 21

### **Lamb dumplings**

Umpqua valley lamb, sichuan peppercorn, black vinegar, chili crisp, micro cilantro, sesame 20

### **Oregon dungeness crab arancini**

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

### **Duck confit**

Balsamic braised beluga lentils, crispy brussel sprouts, port reduction 25

### **King salmon tartare\***

Sweet drop peppers, capers, shallots, agrumato lemon oil, toasted pinenuts, meyer lemon, maldon salt 22

### **Roasted broccolini**

Whipped lemon ricotta, piquillo pepper chimichurri, aged parmesan, toasted bread crumbs, fig vincotto 16

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

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

## Salads

### **Citrus, burrata & prosciutto**

Blood & cara cara orange, burrata, prosciutto, fennel, mint, pomegranate vinaigrette, toasted pistachio 19

### **Tuscan kale & radicchio**

Fuyu persimmon, honey crisp apple, dried cranberries, goat cheese, candied almonds, pumpkin seed vinaigrette 16

## Entrées

### **Short ribs**

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

### **Whole Greek tai snapper**

(limited daily availability)

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

### **Seared diver scallops\***

Celery root puree, roasted delicata squash, brussels sprouts, preserved lemon relish, toasted oregon hazelnuts 44

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

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