

325 High Street SE
Salem, Oregon
503-362-0888



DINNER MENU

PREPARED BY CHEF JESSE TOMAINO

APPETIZING SMALL PLATES

Ever So Crabbaioli • Dungeness crab cake with Napa slaw cilantro aioli and house-pickled ginger \$11

Mediterranean Gold • Hummus, feta cheese, marinated olives, and cucumbers to pile atop grilled pita bread \$8

This Little Figgy • Black mission figs, prosciutto, blue cheese, and balsamic reduction \$8

Ziti • Baked ziti pasta with Genoa salami, wild mushrooms, and aged Gouda \$11

Teeny Crostini • Little toasts with caramelized onion cheese spread and Fuji apples \$8

Cheese from the Valley • A fresh selection of handmade Willamette Valley Cheese Company farmstead cheeses with fruit and spiced nuts \$10

Buttons • Mushrooms stuffed with Dungeness crab, parmesan, and fresh herbs \$11

Pizzetta • Flatbread pizzetta with duck breast prosciutto, red pepper marmalade, wild mushrooms, and chive havarti \$12

SOUPS AND SALADS

Joy de jour • Our seasonal soup of the day \$5

Chowder Clamor • House-made New England style clam chowder \$5

Spinach and Mustards and Apples, oh My • Spinach and Fuji apple salad- stone ground mustard vinaigrette, blue cheese and spiced pecans \$8

Et Tu, Brute • Hearts of romaine Caesar with focaccia croutons and parmesan \$9

Simply Salad • Mixed greens with choice of dressing and roasted garlic crostini \$5

Capering Salmon • House smoked salmon salad with capers, pickled red onion and tarragon vinaigrette over mixed greens \$9

SIDES

Mashed potatoes • Potato gratin • Roasted root vegetables • Ratatouille • Asparagus • Herbed risotto • Braised cabbage • Wild mushroom bread pudding \$5

We accept Visa, MasterCard, and American Express
(No personal checks, please)

ENTREES

Rockfish Rhapsody • Parmesan crusted rockfish fillet with herbed risotto, steamed broccoli, and rouille \$19

*Suggested Pairing: Bethel Heights, Unoaked Chardonnay, 2008
Willamette Valley*

Bread Pudding • Wild mushroom bread pudding with ratatouille, balsamic glaze, and cumin-scented carrot puree (vegetarian) \$16

*Suggested Pairing: Cowborn, Viognier, 2008
Applegate Valley*

Sizzling Salmon • Grilled salmon fillet with potato-gruyere gratin, braised red cabbage, and olive tapenade \$24

*Suggested Pairing: Frances Tannahill, Grenache, 2005
Rogue Valley*

Scallops, Cherie • Seared scallops over beluga lentils with tomato, grilled zucchini, wild mushrooms, and a bacon-sherry sauce \$26

*Suggested Pairing: Macrostie, Chardonnay, 2007
Carneros*

Piquant Picatta • Herb marinated chicken breast with roasted red potatoes, grilled asparagus, and lemon-caper sauce \$18

*Suggested Pairing: Henry Bourgeois, Sancerre, 2008
Loire Valley*

Lamb Stew • Hearty lamb stew simmered in red wine, with roasted vegetables and mashed potatoes \$19

*Suggested Pairing: Chateau Chevalier Cabernet Sauvignon, 2005
Napa Valley*

Drunken Duck • Seared duck leg confit with white bean ragout, braised red cabbage, and red wine sauce \$17

*Suggested Pairing: Jean-Marie Arnoux, Vacqueyras, 2007
Rhône Valley*

Brined Pork • Cider brined pork with roasted apples, mashed potatoes, and broccoli \$18

*Suggested Pairing: Luminous Hills, Pinot Noir, 2008
Yamhill-Carlton*

Beef & S.O.B. Porter • Boneless beef short ribs braised in Southern Oregon Brewery Porter over mashed potatoes, with roasted root vegetables and braising reduction \$22

*Suggested Pairing: Mystic Wines, Cabernet Sauvignon, 2003
McDuffee Vineyard, Columbia Valley*

Rapt Beef • Bacon-wrapped filet with wild mushroom bread pudding, asparagus, pinot noir-hazelnut butter, and cabernet sauce \$29

*Suggested Pairing: Carol Shelton Monga Zin, Zinfandel, 2006
Cucamonga Valley*

Penne Pasta on the Wild Side • Penne pasta with sautéed chicken, wild mushrooms, spinach, and feta cheese in a roasted red pepper cream sauce \$17

*Suggested Pairing: Condes de Alberei, Albarino, 2008
Rias Baixas*

Daily Specials • Your server will be happy to offer details on our special dishes de jour, including our vegetarian selections.

18% gratuity added to parties of 7 or more