

WINE DINNER

SATURDAY, NOVEMBER 18TH 2021

BY THE TABLE PDX

FIRST

OYSTERS

*kumamoto oysters on the half shell with
pink champagne mignonette*

CHARCUTERIE

*finocchiona & applewood smoked salami, prosciutto di parma
triple cream brie, mimolette, flower & fennel pollen chévre
apple butter, dijon, watercress salad*

MAIN

SLOW ROASTED SALMON

winter citrus & fennel

BEEF TENDERLOIN

allium gremolata, horseradish & garlic aioli

SIDES

ENDIVE SALAD

*shaved beets, candied walnut, blue cheese, black pepper &
honey vinaigrette*

HARICOT VERT

brown butter almond, lemon

POMMES ALIGOT

yukon gold potato, gruyere, truffle, herbs

DELICATA & RED KURI SQUASH

*spicy golden raisin agrodolce, toasted pepitas, parsley &
scallion*

SWEET

FLOURLESS CHOCOLATE CAKE

toasted sesame, creme fraiche, fleur de sel

