

URBAN FARMER®

PORTLAND'S STEAKHOUSE

CHRISTMAS 2017

CHOICE OF FIRST COURSE

Pumpkin Risotto, Oregon truffles, Cara Cara
Duck Confit Toast, hazelnut butter, charred leek, Red Hawk cheese
Roasted Beets, chicory, watercress, banyuls, pecan
Hickory Glazed Pork Belly, Mt. Rose apple puree, pickled chanterelle
Dungeness Crab Caesar, romaine, candied black olive, puffed butter croutons
Butternut Squash Soup, shitake fritter, coconut crème fraîche
Chilled Shrimp, tamarind cocktail, cipollini, celery root

CHOICE OF ENTREE

Pacific Wild Salmon, charred carrot, smoked mushroom, onion aioli
Beef and Barley, LDR short rib, rabe pesto, elephant garlic
Painted Hills Tenderloin, shallot jus, bay leaf oil
Seared Ahi, crisp potato galette, pear, foie gras emulsion
Pork Saltimbocca, mustard spätzle, port braised cabbage, caraway
Roasted Half Chicken, wild rice, maple bacon, chanterelle, hot sauce
Semolina Dumplings, cauliflower, roasted cultivated mushrooms, grilled broccolini

CHOICE OF SIDE

Yorkshire Pudding, truffle butter, orange marmalade
Marinated Winter Vegetables, nocino, savory
Spicy Lobster Linguini, oil cured tomato, rosemary
Twice Baked Fingerling Potato Tart, cheddar, bacon, chives
Brussel Sprouts, smoked parsnip, orange
Sunchoke and Creamed Spinach

\$65 per person

Executive Chef Matt Christianson