

DINING MONTH PORTLAND \$25

FIRST

Sauvie Island Organics Mixed Greens
mustard vinaigrette / hazelnuts / dry jack cheese

Organic Beet Carpaccio
smoked goat cheese / pistachios / creamy cider vinaigrette

Crispy Pork Cheek
white beans / chimichurri / pork jus

SECOND

Rotisserie Half Chicken
whipped potatoes / red eye gravy

Kobe Beef Brisket
spring onion jam / chipotle jus / cornbread with lavender honey

Baked Mac and Cheese
tillamook cheddar / herb bread crumb

THIRD

Ice Cream or Sorbet
chef's daily inspiration