

RESTAURANT | EUGENE

Vegetable Tasting
January 16th, 2012

root vegetables

pickled beets, dragon carrots,
nero tondo radish, watermelon radish,
sweet potato, onion, sunchoke, buttermilk
zarate, albarino, rias baixas, spain 2009

farm egg

chestnuts, chanterelle puree, shiitake chips,
whipped garlic scape syrup, nasturtium
*rousseau frères, touraine noble joué,
loire valley, france 2010
(10 supplement / 7 pairing)*

benne flour dumplings

benne tuile, wild mushrooms, heritage peas,
baby carrots, shaved apple
*jean claude thevenet, mâcon pierreclos,
burgundy, france 2010*

skillet belgium endive

curried raisin puree, lettuce cream, toasted
cardamom, chili ghee
*ken wright, willamette valley, oregon 2009
(10 supplement / 10 pairing)*

acorn squash & baby fennel

tomato jam, celeriac puree, pain au levain,
coriander & bay leaf ghee
tenuta la badiola, 642°, maremma, tuscan 2009

epoisses fondue

peanut brittle, red wine jam
k23, specialty cocktail

fresh pear

green tea pop rocks, sour cherry caramel
marchesi d'gresy, moscato d'asti, piedmont, 2010

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Chef's Tasting
January 16h, 2012

watch house oyster stew

georgia sturgeon 'caviar,' champagne,
sunchoke puree
*la chablisienne, saint bris, bourgogne,
france 2010*

torchon au foie gras

verjus sorbet, foie powder, chestnut puree,
sweet potato bread
*château clos du roy, sauternes, france 2005
(30 supplement / 15 pairing)*

smoked trout

curried lobster sauce, fennel
*domaine drouhin, « arthur, » dundee hills,
oregon 2009*

lacquered duck

sweet potato dauphine,
orange coffee reduction
*copain, anderson valley, california 2009
(20 supplement / 10 pairing)*

milk fed veal pot au feu

milk braised turnips,
melted leeks, baby carrots,
consommé
hall, napa valley, california 2008

epoisses fondue

peanut brittle, red wine jam
k23, specialty cocktail

elijay apple pâté

yogurt streusel & mousse, ghlüwein
bottex, bugey cerdon, france nv

5 course chef's tasting menu 75
supplements additional

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Tasting Menus