

kusshi oysters

smoked plum granite, pickled celery, celery hearts 9

altamaha river sturgeon 'caviar'

buttermilk cloud, crunchy gribiche 28

citrus cured trout tartare

preserved lemon, chili, basil, fennel,  
pickled vidalia onions 14

georgia white shrimp

red torpedo onion, bacon, squash parmesan broth,  
squash blossoms 14

roasted jumbo flounder

summer beans, baby squash, poblano peppers,  
carrot puree 34

pan seared wild alaskan halibut

crab toast, shiitake mushrooms,  
corn, fennel nage, little neck clams 42

pan roasted sockeye salmon

cippolini onions, swiss chard, glazed gnocchi-baby tomato,  
opal basil 36

JULY TWENTY-FOURTH 2010

sweet corn agnolotti

bacon, chanterelle mushrooms, clabber cream, baby tomatoes 15

butter glazed baby carrots

carrot puree, opal basil, blackberry farm's brebis,  
melon, smoked lardo 12

local beets and chevre

roasted, pickled, sorbet, chevre custard 10

crisp lacinato kale salad

bacon, buttermilk dressing, pickled cippolini 10

heirloom tomato salad

arugula, bacon-tomato fondant 14

arugula salad

clabbered cream, smoked peanuts, sorghum, tumbleweed 9

chilled butterbean & buttermilk soup

pickled shrimp, crisp onion, parsley-pecan puree 14

a tasting of local summer vegetables

roasted beets, creamed peas, roasted fingerling potatoes,  
glazed baby carrots, kale, roasted peppers, dressed cherry tomatoes and  
more 22

5 COURSE TASTING MENU 75 DOLLARS

7 COURSE TASTING MENU 95 DOLLARS

border springs lamb tasting

pistachio butter, red onion jam, pea shoots 14

braised veal sweetbreads

corn puree, pickled celery, rye crouton 14

foie gras tasting

mousse, roasted, whipped honey, hibiscus, brioche 28

confit pork belly

bacon, grit dumplings, kale,  
candied torpedo onions 14

roasted lamb loin

boudin, pink eye peas, hungarian wax peppers,  
oyster mushroom, blackberry jam 44

seared magret duck breast

farro, charred peach, baby carrots, fried chicken  
mushrooms, duck egg custard 34

roasted veal loin

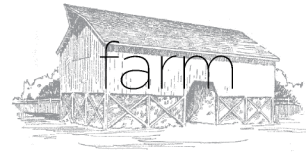
tri color baby potatoes, green coriander,  
caramel mustard, fairytail eggplant 36

painted hills beef ribeye

three sisters succotash, black cherry spicy tomato jam 48

EXECUTIVE CHEF LINTON HOPKINS

CHEF DE CUISINE RYAN SMITH



ashland farm

benton's hams

blackberry farm

caw caw creek

cimino farm

cook family farm

crystal organics

e. rivers elementary

flat creek lodge

hammock hollow

indian ridge farms

jenny jack farm

love is love farm

little bit farm

fackler farm

riverview farms

sequatchie cove

serenbe farm

split cedar farm

strauss farms

sweetgrass dairy

truly living well natural urban farm

woodland gardens

RESTAURANT | EUGENE