



Winter 2018
Menu 57

Charcuterie

*Charcuterie chef's daily selection of house charcuterie • accoutrements	16
*Local Cheese southwestern leicester • brie • blue • cave aged artisan • accoutrements	15
*Prosciutto goose • parma • jamón serrano • speck	17
Pâté chicken liver • pickled vegetables • seasonal fruit • house compote • goose prosciutto	8
Bacon Confit Vietnamese caramel • lotus root • cilantro • red pepper	12
Sausage fresh sausage • garlic lentils • herbs • ravigote	10
*Foie Gras criminni • fig compote • beet mustard • butter radish	20

Small Plates

Soup of the day grilled Common Crumb baguette	cup 5 bowl 7
Crêpe braised beef • pickled onion • mushroom • tarragon • mornay • frisée	10
Sausage Merguez cauliflower • brussels sprouts • spiced yogurt • sweet and sour pine nuts	13
Fennel Citrus Salad kale • orange • labneh • tarragon vinaigrette	12
Pomegranate Salad frisée • arugula • frosted almonds • pomegranate vinaigrette	10
Valhalla Beef Tartar cured egg yolk • onion • herbs • Santé mustard • baguette	12
Kale Linguini linguisa • prawns • onion • beet • citrus	15

Entrées

Bouillabaisse shellfish broth • fish • rouille • potato • crostini	26
Valhalla Farms NY Strip barley risotto • chanterelles • glacé • truffle sunflower purée	30
Pheasant Leg foie gras • orange • carrot • mushroom	32
Pork Loin Schnitzel spätzle • black garlic aioli • winter greens • tarragon vinaigrette • fried egg	22
Pappardelle Pasta pork and elk • herbs • tomato • parmesan	20
Curried Cauliflower lentils • brussels sprouts • cilantro • tagine	19

*The Spokane Regional Health Department wants you to know- Eating raw and undercooked foods could cause illness

CHEF TEAM
 Jeremy L Hansen | Executive Chef
 Peter Adams | Chef de Cuisine
 Dameon Wilbur | Garde Manger Sous Chef
 Lynette Pflueger | Executive Pastry Chef