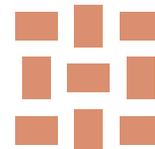


DINNER



mezze & small plates

Olives & More 11 ^{GF, V}

olives, pepper dew, chili, orange zest, feta

Whipped Eggplant Dip 18 ^V

confit eggplant, creme fraiche, tapenade, country bread

Hummus & Laffa 17 ^V

za'atar pistachio laffa, roasted garlic, lemon tahini, chili oil

Hamachi Crudo* 18 ^{GF}

capers, calabrian chiles, finger limes

Shrimp Curry 24

fresno chili, coconut cream cardamom, cilantro

Harissa Lamb Meatballs 23

tomato fennel sauce, feta

Falafel Sliders 16 ^V

smashed falafel, tomato, lettuce, pickle, garlic sauce

Caviar Chips 60 ^{GF}

potato chips, egg, chives, creme fraiche

Lamb Bar Burger* 24

arugula, feta, peppers, harissa chutney, potato roll

Pan Con Tomato 10 ^{VE}

+ manchego cheese 6

+ white anchovies 3

+ serrano jamon 12

salads

Mediterranean Salad 19 ^{GF, V}

fava beans, green beans, artichokes, yogurt, red

wine vinaigrette

Harvest Kale Salad 18 ^{GF, V}

apples, grapes, walnuts, manchego maple dijon dressing

featured wine

White

Francois Martenot, Maillard, Chablis 2023 \$75

Burgundy, France

Red

Resonance "Willamette" Pinot Noir 2023 \$75

Willamette, Oregon



*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 22% service and delivery charge is added to all in-room-dining orders

main

Mary's Chicken Thigh Marsala 30 ^{GF}

forest mushrooms, marsala cream

+ house-made pasta +15

Grilled Nordic Salmon 34 ^{GF}

yogurt sauce, harissa, radish, cucumber mint salad

Grilled Duck Breast 32 ^{GF}

pureed apples, cranberry black pepper gastrique

Pan Roasted Halibut Piperade 34 ^{GF}

stewed tomatoes, onions, peppers, fennel, garlic

piment d'Espelette

Iberico Pork Chop 48

milanese, salsa verde, endive parmesan salad

Copper State Skirt Steak* 48 ^{GF}

red chimichurri, fennel, onion

pasta

Pappardelle 36

pork sugo, basil, calabrian chile, chives

stracciatella

Rigatoni 38

alla vodka sauce, cream, bacon, burrata

prosciutto chip, basil

Gramigna 37 ^V

sautéed mushrooms, white wine, arugula

parmigiano reggiano

sides

Cauliflower 12 ^{VE}

zhoug, golden raisins, marcona almonds

Heirloom Carrots 12 ^V

roasted artichoke, muhammara, goat cheese

tahini vinaigrette

Patatas Bravas 12

duck fat potatoes, salsa brava, saffron aioli

Forest Mushrooms 14 ^V

sautéed mushrooms, herbs

EXECUTIVE CHEF Chef Sammy D

GF gluten free V vegetarian VE vegan