



RANGE

RESTAURANT & BAR

STARTERS

- butcher's board** prosciutto san danielle, artisan salumi, grain mustard, david's pickle project 14
- albacore tuna "ceviche"** sweet corn sorbet, garden radish, aji panca chili gastrique 14
- heritage breed pork belly risotto** autumn squash, roasted chestnuts, marionberry coulis 12
- buffalo carpaccio** buttermilk~salsify panna cotta, pickled artichokes, 24 month parmigiano reggiano 11
- red wine braised goat** potato gnocchi, porcini mushrooms, pancetta, fresh goat cheese 10
- crispy duck leg confit** herb spaetzle, oven roasted tomatoes, fennel, nicoise olives 13

SOUP & GREENS

one good soup of the day AQ

- a tangle of baby lettuces** shaved garden crudités, sunflower seeds, champagne herb vinaigrette 9
- wild arugula & endive salad** beets, strawberries, marcona almonds, sheep's feta, banyuls vinaigrette 10
- butter leaf "blt wedge"** candied bacon, tomato, blue cheese, crispy okra croutons, roasted shallot vinaigrette 12

ENTREES

- pumpkin agnolotti** hood river pears, piquillo peppers, fresh sage, parmigiano~pear broth 19
- wild pacific halibut** forbidden black rice, ranch house carrots, sea urchin butter, lemon~basil nage 31
- oregon lamb osso bucco** wheat berries, dried apriocot~heirloom tomato ragu, hazelnut gremolata 24
- draper valley chicken** quinoa griddle cake, cipollini onion soubise, forest mushroom fricasse 26
- elk tenderloin** sweet potato puree, bacon roasted brussel sprouts, huckleberry~madeira jus 34
- "pork & beans"** double cut pork chop, slow baked cranberry beans, caramelized apples, poppy seed slaw 29
- oregon beef tenderloin** olive oil crushed farm potatoes, braised local greens, bourbon~whole grain jus 36
- blackened beef ribeye** parmigiano cheese grits, roasted romanesco, shrimp & andouille sausage pan sauce 38

SIDES 6 ea.

- olive oil crushed fingerling potatoes**
sweet potato puree
bacon roasted brussel sprouts
braised local greens
slow baked cranberry beans
roasted romanesco