

Second

Beverages

Classic Negroni 11

Bombay Sapphire Gin, Carpano
Antica Vermouth Campari

Yuzu Margarita 11

Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 12

Chopin Vodka, Cointeau, lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

Wines

Domaine Ste. Michelle Brut 11 | 44

Columbia Valley, Washington

Chateau Ste. Michelle 11 | 44

Chardonnay, Washington

Sokol Blosser Evolution 13.50 | 54

Pinot Noir, Willamette Valley, Oregon

Rocky Pond 11 Dams 15 | 60

Bordeaux Blend, Washington

First

Cocktail de Crevettes Louis

Jumbo Shrimp Cocktail - boiled egg, asparagus, Louis
dressing

Chaufroid of Duckling Bigarade *

Orange Duckling Chaufroid - jellied orange chutney,
kale, endive, vinaigrette

Crabe et Artichaut Américaine

Crab and Artichoke Dip - spinach, truffle, Gruyère

Salade Panachee 🍴

Mixed Green Salad - cucumber, avocado, radish,
tomato, bell peppers, carrot

Potage Solférino 🍴

Tomato and Potato-Chive Dumpling Soup - leek, carrot, cream

vegetarian 🍴

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

Raviole de Fromage avec Porcini Beurre Noisette

Cheese Ravioli with Porcini Brown Butter - garlic, hazelnut

Filet de Boeuf Nivernaise et Crevettes Newberg *

Glazed Beef Tenderloin with Shrimp Newberg - French peas,
parsley, potatoes, bordelaise reduction

Carré d'agneau à la Ambassadeur *

Rack of Lamb Ambassador- mushroom stuffed artichoke,
horseradish, mustard, duchess potatoes, asparagus

Trout Flamande with Tomato-Basil Concassée *

Trout - white wine reduction, leek, lemon, saffron pilaf

Tarte au Chèvre avec Oignons Caramélisés 🍴

Goat Cheese Tart with Caramelized Onion - ratatouille

New York Striploin *

herb garlic butter

Grilled Salmon with Capers and Dill *

cilantro rice

Garlic Herb Roasted Chicken

avocado, tomato, corn salsa

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetables

Yuzu Fresh Black Cod * 25

yogurt miso vegetables, kimchi eggplant, fried
rice, garlic soy

15 oz Pinnacle Grill Boneless Ribeye * 20

shallot confit, aged balsamic, green peppercorn, baked
potato, creamed spinach

Third

Gâteau de Lave au Chocolat

Warm Flourless Chocolate Cake - caramel sauce, cake
crumble, vanilla ice cream

Hollandse Appeltaart

Dutch Apple Pie - vanilla ice cream, whipped cream, powdered sugar

Gateau au Fromage Blueberry NO SUGAR ADDED

Blueberry Cheesecake - orange cream

