

**BARDOT** at Park Avenue Fine Wines

Cheese Board \_\_\_\_\_ \$19

Hannah Reserve 2yr- Portland, OR, cow + sheep's milk

Von Trapp Farmstead Blue- Waitsfield VT, cow's milk

Buche De Lucay- Loire Valley, France, goat's milk

Honey lavender almonds and olives \_\_\_\_\_ \$7

Marinated Oregon bay shrimp, rustic baguette \_\_\_\_\_ \$9

DeNoble Farms Crispy Artichokes \_\_\_\_\_ \$13\*

Marinated in celery root and golden chanterelles, baguette

Tempura Fall Vegetables \_\_\_\_\_ \$11

Roasted and burnt pepper emulsion, fennel pollen, smoked cheese

Roasted pickled carrot \_\_\_\_\_ \$13

Aji pepper, Matsutake, brown butter, fermented ground cherry

Chicory Salad \_\_\_\_\_ \$12

Shaved pears and apples, parched wheat, granola, quince vinaigrette

Chanterelle and Hazelnut Terrine \_\_\_\_\_ \$13\*

Celery root and apple salad, creamy whole grain vinaigrette

Spätzle and Speck \_\_\_\_\_ \$16\*

Crispy chicken, chanterelle ragout, speck, all the alliums

Pan Fried Dungeness Crab Langoroli \_\_\_\_\_ \$17

Squid ink pasta, suckling pig ragú, pickled peppers, gremolata

Please ask about the daily dessert selection