



Happy Thanksgiving

\$69 per person

First Course *Choose one of the following:*

- JACKRABBIT CHARCUTERIE PLATE**
- TERRY DIMINNO'S CHESTNUT SOUP** *cranberry bread*
- ORGANIC LETTUCES AND HERBS** *lemon vinaigrette*
- STEAMED MUSSELS** *autumn beer & grilled bread*
- DELICATA SQUASH SALAD** *burrata & hazelnuts*
- TOMBO CRUDO** *vietnamese herbs & rice cracker*
- FOIE GRAS TERRINE** *roasted apples and pears (supplement \$10)*

Main Course *Choose one of the following:*

- WILLAMETTE VALLEY TURKEY** *stuffing, cranberry, braised greens*
- BEEF TENDERLOIN** *wild mushrooms and sauce au poivre*
- BRAISED PORK SHOULDER** *brussels sprouts, beans & arugula*
- JACKRABBIT BURGER** *cheddar, bacon & tomato jam*
- HOUSE MADE FETTUCINE** *wild mushrooms, pine nuts & grana padano*
- ROASTED HALIBUT** *grain risotto & stew of root vegetables*
- HEIRLOOM BUTTERNUT SQUASH** *farro, balsamic, & arugula*

Desserts *Choose one of the following:*

- PUMPKIN PIE CUSTARD**
malted caramel, amoretti, chicory ice cream
- WARM STICKY CHOCOLATE CAKE**
cranberry confit, toasted marshmallow & chocolate chunk ice cream
- CLASSIC APPLE PIE**
spiked milk jam & toasted vanilla bean ice cream

Family Style *Not included in prix fixe*

- WILLAMETTE VALLEY TURKEY**
stuffing, braised greens, pickled cranberry, mashed potatoes & giblet..... \$150
- PIN BONE** *seasonal vegetables & bone marrow dip..... \$120*
- PIG HEAD** *chickories and brainaise..... \$65*
- RABBIT** *80 cloves of garlic, rosemary & heirloom carrots..... \$75*
- WOOD OVEN ROASTED CAULIFLOWER** *harissa spice, pickled onion & pistachio. \$35*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more

Holiday Cheers

BESPOKE rye, noilly prat, cynar, maraschino \$12

DRUGSTORE COWBOY

the famous grouse, ardbeg rinse, honey, lemon, sangrita & pickled ginger..... \$13

CITY OF ROSES AS FEATURED IN THE NEW YORK TIMES

rosé wine, cynar, dolin blanc \$13

KING ORCHARD SOUR

rye, Laird's Apple Jack, lemon, orange, everything nice syrup, egg white, shaved cinnamon \$12

FALLEN ROSES House made pimm's #3, ginger beer, bubbles \$14

ABBAY ROAD

gin, imbue petal & thorn, everything nice syrup, rose water, peychaud's Bitters. \$12

PDX TURFWAR

bourbon, brandy, atomized mezcal, chai, shaved cinnamon..... \$12

CID AND MANNY

tequila, cream sherry, apple cider, cinnamon guajillo syrup..... \$12

Sparkling

NV GRUET New Mexico, Brut \$11

'14 ARGYLE BRUT Dundie Oregon..... \$18

White

'15 IMBUE Willamette Valley, House White..... \$9

'15 VIOLA Columbia Valley, Gewürztraminer..... \$12

'15 EYRIE Willamette Valley, Pinot Gris..... \$13

'13 BELLE PENTE Willamette Valley, Chardonnay..... \$14

'14 MONTINORE Yamhill-Carlton, Müller-Thurgau..... \$11

'15 LOVE & SQUALOR Willamette Valley, Sauvignon Blanc..... \$12

Red

'15 CROWLEY Willamette Valley, Pinot Noir..... \$16

'13 FOR A SONG Willamette Valley, Pinot Noir..... \$12

'14 PROCEDO Columbia Valley, Barbera..... \$12

'13 TERRA BLANCA Arch Terrace, Red Mountain, Cabernet Sauvignon..... \$13

'14 DOWSETT FAMILY 2 MAGPIE

Columbia Gorge, Syrah/Mourvèdre..... \$12

On Tap

1-IMBUE House White, Willamette Valley..... \$9

2-PROLETARIAT Walla Walla, Pinot Noir Rosé..... \$12

3-NEGRONI Union gin, Campari, Punt E Mes..... \$11

4-REVEREND NATS Hallelujah Hopricot, Cider, OR..... \$6

5-EX NOVO Lager, OR \$6

6-COORS LIGHT Lager, CO \$5

7-PFRIEM IPA, OR..... \$6

8-LEVEL "Ready Player One" Dry Hop Saison, OR \$6

9-ROTATING TAP Ask your bartender..... \$6

10-BREAKSIDE "Happy Unbirthday" Lager, OR..... \$7

11-HEATER-ALLEN Pilsner, OR..... \$6

12-HERETIC Chocolate Hazelnut Porter, CA..... \$6