

solomon's



APPETIZERS

OYSTERS SOPHIA

Oregon coast oysters,
caviar butter, Dungeness
crab, charred lemon,
and gremolata *gf*

*WAGYU TARTARE

2 Sisters Ranch
wagyu tartare, roasted
shallot jam, caper berry,
duck egg, leek foam,
and white truffle *gf*

MUSHROOM RAGOUT

Roasted mushrooms,
caramelized onion,
goat cheese-rosemary
polenta, thyme jus,
and chive oil *gf*

SOUP or SALAD

BUTTERNUT SQUASH BISQUE

Crème fraîche, served with
striatta crouton *v*

WINTER SALAD

Arugula, spinach, radicchio,
roasted beet, charred grapefruit,
avocado, goat cheese, candied
hazelnut, preserved lemon
vinaigrette *gf v*

ENTRÉES

DUCK MEATLOAF

Maple valley farms duck,
duchess potatoes, haricot
verts, toasted almond and
blood orange Demi-glacé *gf*

RATATOUILLE

Slow braised vegetables,
fresh herbs, mushroom jus,
and risotto *gf v*

*SEARED SALMON

Beet and horseradish
encrusted salmon, wilted
spinach and arugula, roasted
carrots, sauce veloute *gf*

*LAND AND SEA FOR 2

Wagyu bavette, lobster
thermidor, roasted garlic and
chive potatoes, grilled
asparagus, sauce béarnaise *gf*

DESSERTS

DARK CHOCOLATE FONDUE

Fresh strawberries, apple and
sugar crisp cookies

ROASTED APPLE & PEAR TART

Smoked honey, apple cider ice cream,
served in a sugar crisp

gf- gluten-free; v- vegetarian; vegan- vegan

**Consumer advisory: While it tastes great, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*