



Salads and Cold Appetizers

TK Salad of new lettuces, apples, Rouge blue cheese, and hazelnuts	8.00
Mediterranean Salad with cucumbers, lettuces, camelina oil, lemon, fire-roasted tomatoes, olives, onions, feta, herbs	8.00
Butter Lettuce Salad beets, apples, oranges, lettuces, celery remoulade add Dungeness Crab	8.00 14.75
The Spread ~ roasted garlic sheep's milk cheese, Ancient Lakes bean hummus and sun-dried tomato tapenade with camelina oil, marinated olives, crostini, emmer & corn crackers	10.75
Skordalia and Tzatziki with Pita Bread and Sumac	6.75
Dungeness Crab Veracruzano avocado, salsa, lime, chiles, cilantro	13.75
Cheeses of the American West One 9.75 Two 12.75 Three 15.75 with pear conserve, hazelnut toast, and grapes. Aged Basque style ~ sheep's milk; Beecher's Flagship cheddar~cow's milk, Humboldt Fog ~ goat's milk, Rogue Blue ~ cow's milk	

Soups and Hot Appetizers

TK Kitchen Crafted Soup of the Day cup 6.00 bowl	8.00
Razor Clam, Wild Rice & Corn Fritters, cream ginger dipping sauce	10.75
Fall Vegetable Tempura with a bright citrus and soy-chile sauce	9.75
TK American Grill Bread ~ thin crust crafted of organic emmer, spelt and wheat flours with fire-roasted Summer vegetables, peppers, onions, tomatoes, farmstead cheese and herbs	12.00
add sheep cheese, pine nuts, and basil	13.25
add smoked salmon, mascarpone, asparagus, and fennel	13.75

Events

TK Sets Sail ~ A Celebration of the Cuisines of the Mediterranean The Communal Tables Two Days ~ Two Events

Sunday October 23, 2011 5:00pm
Thursday October 27, 2011 7:00pm
\$32 per person plus gratuity. Reserve early, space is limited.



Winners of the James Beard Award for Excellence

Entrees

add any small salad or market soup with entree 6.75

Argentine Style Beef Stew with potatoes, tomatoes, and beans	16.00
Fry Bread Tacos of Buffalo Chile, avocado, corn salsa, chiles, cabbage	17.00
Oyster Tacos with salsa, guacamole, cotija, cilantro, chiles masa-fried Willapa Bay oysters	16.75
A James Beard inspired Oyster Stew with potatoes, bacon, scallions, cream and fresh herbs	15.75
F's Northwest Chowder of fish and shellfish with potatoes, corn, bacon, cream and herbs	16.75
Fall Vegetable Ragout with basil pistou and polenta	16.00
Roasted Broccolini & Chanterelle Mushrooms, Spanish Onions with pasta alfredo	16.00
Ziti with Hungarian Style Beef green beans, mushrooms, sour cream	17.75
Juniper Roasted Breast of Duckling with broccolini, cassoulet beans and citrus slaw	22.00
Roast Pork Loin with Red Flannel Hash ruby chard, chanterelle mushrooms, and plum-rosemary sauce	20.00
Chicken in Thai Red Curry Sauce with fall vegetables and jasmine rice	19.00
Roasted Flatiron Steak, roasted vegetables, wine merchant sauce	21.00
Greek Style Roasted Lamb Loin Chops One 17.00 Two 24.00 and fall vegetables, just baked pita bread, tzatziki, and skordalia	
Northern Chinese Style Cod and Shrimp Hot Pot coriander crust, crispy noodle pillow in ginger bouillon, bok choi	22.00
Mt. Mahogany Planked Winter Salmon with wild rice and corn fritters, cress and lemon hazelnut sauce	21.00

Sides

steamed jasmine rice 2.00	polenta with mascarpone 3.50	roasted potatoes 3.75
	pickled chiles 1.00	roasted vegetables 6.00
	broccolini or green beans à la vapeur with tarragon 6.00	
	macaroni and cheese with Beecher's Flagship cheddar 6.00	

Terrace Kitchen earned the distinction to be among The Oregonian's Best Restaurants
\$3.00 split plate charge. A gratuity will be added to parties of six or more.
According to local health officials, all undercooked or raw foods may be harmful.