

Cold Starters, Salads, and Share Plates

TK salad of local lettuces, apples, blue cheese, and hazelnuts	7.75
Butter Lettuce Salad beets, apples, Seville oranges and lettuces with celeryroot remoulade	7.75
with Dungeness Crab	14.00
Romaine Salad	7.75
creamy herb & pumpkin seed dressing, pomegranate, grapefruit, & camelina oil	
The Spread ~ roasted garlic goat cheese, Ancient Lakes bean hummus and sun-dried tomato tapenade with camelina oil, marinated olives, crostini, emmer crackers and grissini	10.75
Dungeness Crab Veracruzano with salsa, chiles and avocado	12.75

Cheeses of our Region

apple conserve, hazelnut toast, and grapes

One 9.75 Two 12.75 Three 15.50

Willamette Valley Cheese Company

Farmstead Gouda ~ cow's milk

French Prairie Brie ~ cow's milk

Black Sheep Creamery

Queso Oveja, Basque style ~ cow's milk

Tillamook Creamery

Vintage White Extra Sharp Cheddar ~ cow's milk

Events

February 6, Sat. – **Cooking Class for Kids** sweet treats for
Valentine's Day with Marlene. **SOLD OUT!**

March 4, **Thursday Theme Night**

- A creole, Cajun & new Orleans supper.

Join our communal table or reserve your own special table.

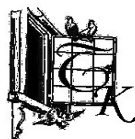
\$25 per person plus gratuity. Reserve now.

April 10, **Saturday, Dinner with the Artist Series**

- Local Internationally celebrated artist Lillian Pitt

Meet the artist and collect a treasure.

\$25 per person plus gratuity. Reserve now.



Soups and Hot Share Plates

Black Bean Soup	8.00
TK Market Soup of the Day	8.00
F's Northwest Chowder of fish and shellfish with potatoes, corn, bacon, cream and herbs	16.00
Roasted Squab with blue sage sausage, sofrito and polenta	16.00
Masa Fried Oyster Tacos salsa, guacamole, cotija cheese, herbs	13.00
Winter Mushroom & Vegetable Tempura with a bright citrus and soy-chile dipping sauce	11.00

TK American Grill Bread

Thin crust crafted of organic emmer, spelt and
wheat flours with seasonal toppings.

Pear, pine nuts, arugula, and blue cheese	12.00
Fire-roasted winter vegetables, peppers, onions, tomatoes, farmstead cheese and herbs	11.75
with lamb sausage & confit beans	12.75
with blackstrap bbq beef brisket	12.75

Pasta

Ziti with Hungarian beef, green beans, mushrooms, sour cream, & chives	16.50
Pasta with chicken, Italian sausage, fire-roasted peppers, onions, mushrooms, conserved tomato sauce and grana	16.50



Large Plates and Main Courses

Chicken in Thai Red Curry with market vegetables, jasmine rice	18.00
Vegetable Ragout with creamy polenta, white beans, herbs, wilted greens and camelina oil	18.00
Roasted Pork Loin with polenta, corn, roasted pepper sauce, ruby chard and cabbage	22.00
Roasted Lamb Loin Chops with white beans, artichoke, and turban squash	24.00
Roasted Beef Loin, Pinot Noir Sauce, and mashed potatoes	23.00
Duck Confit with Ancient Lakes shell bean gratin, watercress salad, citrus vinaigrette	20.00

Mt. Mahogany Planked Winter Steelhead
with wild rice and scallion fritters, water-
cress and lemon hazelnut sauce

23.00

Wild True Cod
with mushrooms, herbed
lemon and tomato butter, celery
root puree, and snap peas

22.00

Desserts

Riesling Poached Pear hazlenut florentine and cardamom ice cream	7.50
Meyer Lemon Cream Tart with candied lemon zest	7.50
Lady Apple Cobbler with vanilla bean ice cream	7.50
Bittersweet Chocolate Torte berry puree and chantilly cream	7.50
Havana Style Chocolate Rum Pudding with cream and cookie	7.50

Terrace Kitchen earned the distinction to be among **The Oregonian's Best Restaurants**

\$3.00 split plate charge 20% gratuity added to parties of six or more.

According to local health officials, all undercooked or raw foods may be harmful.