



Terrace Kitchen

LUNCH MENU

Cold Starters and Salads

TK salad of local lettuces, apples, blue cheese, and hazelnuts	8.00
Butter Lettuce Salad beets, apples, oranges and lettuces with celery remoulade	8.00
with Dungeness Crab	14.00
Romaine Salad with creamy herb and pumpkin seed dressing, pomegranate & grapefruit	8.00
Small Salad and Cup of Soup	9.75

Soup

Today's Kitchen Crafted Soup			
cup 6.00	bowl	8.00	
Palouse Lentil Soup			
cup 6.00	bowl	8.00	

Cheeses from our Region

with grapes, pear conserve, and hazelnut toast

One 9.75 Two 11.75 Three 13.75

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

American Grill Bread

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

Pear, arugula, pine nuts and blue cheese	12.00
Fire-roasted winter vegetables peppers, onions, tomatoes, farmstead cheese and herbs	11.75
with lamb sausage & confit beans	10.75
with blackstrap bbq beef brisket	10.75
Small Grill Bread and cup of soup or small salad	10.75

Sandwiches

Blackstrap BBQ Beef Brisket	12.00
half sandwich with soup or salad	12.50
Avocado, Tomato & Fontina Toast	12.00
half sandwich with soup or salad	12.50
Winter 'Pistou' Steelhead Baquette	12.00
with celeriac and watercress slaw	
half sandwich with soup or salad	12.50

Pasta

Ziti with Hungarian beef, snap pea, sour cream, and chives	13.50
Pasta with chicken and sausages	13.50
white wine, tomato, garlic, chiles and herbs	

Events

Saturday Feb. 6 Hands-On Cooking Class for Kids!

Learn sweet treats with Marlene. SOLD OUT!

Valentine's Weekend Celebration

Join us Friday, Saturday and Sunday for the most memorable, local affair for loved ones! Watch for our special menus always at an extraordinary value.

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.

Entrees

Shirred Eggs with Dungeness Crab	12.00
potatoes, cream, scallions and toast	
Argentine Style Beef Stew with potatoes, tomatoes, and snap peas in rich beef bouillon	11.00
An Aleutian Style Salmon Hot Pot	12.00
potatoes, leeks, lemon and fresh laurel bay, capers, cornichons & sour cream	
A James Beard inspired Willapa Bay Oyster Stew with potatoes, scallions, bacon, and cream	12.00
F's Northwest Chowder of fish and shellfish with potatoes, corn, bacon, cream and herbs	13.50

Desserts

Ginger Root Crème Brulee	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
TK Ice Cream or Sorbet with seasonal confections	7.50

\$3.00 split plate charge

20% gratuity for groups of 6 or more, one check only, According to local health officials, all undercooked or raw foods may be harmful.



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