

HORS D'OEUVRES & SMALL PLATES

HOLIDAY BITES

ACORN SQUASH FLATBREAD

Bacon, shallot, taleggio, arugula,
balsamic glaze

ROASTED CARROTS

Walnut pesto, pickled fresno chile

STEAK & STOUT CHEDDAR PIE

SMOKED SALMON & ROASTED BEETS

Navel oranges, toasted hazelnuts,
watercress & herb vinaigrette

SMASHED WHITE BEANS & GYPSY PEPPERS

Capers, parsley relish, crostini

HORS D'OEUVRES & SMALL PLATES

SPRING FLING

POTTED, PICKLED AND MARINATED SALAMIS

giardinere, house ricotta, olive oil,
presented in glass jars

TRES HERMANOS BAGUETTE & CRUSTY BREAD

CONFIT DUCK, CORNMEAL PANCAKE, CITRUS MARMALADE

PEPPERCORN MOUSSE PROFITEROLE

Lemon, oil cured black olive

BRESAOLA & BLUE

bresaola, jalapeño, oregon blue
cheese, candied orange, arugula

CHEFSTABLE CRAB CAKES

dungeness crab, preserved meyer
lemon & old bay aioli, chervil

A TASTE OF PORTLAND

passed hon's doeurnes

MOROCCAN LAMB MEATBALLS

lamb, ras el hanout, cardamom & yogurt

GUAJILLO CHICKEN TOSTADAS

pickled red onion, cilantro, cotija

SOY CURED SALMON

asian pear, creme fraiche, wonton crisp

CRISP PLANTAIN CAKE

avocado mousse, pickled red onion, toasted nori & pepitas

bar snacks

FRIED CHICKPEAS

spiced fried chickpeas

MIXED SALTED NUTS

roasted peanuts, cashews, pistachios, pecans, hazelnuts, oats, seeds & fried herbs

nob hill station

ST. JACK HAM & GRUYERE CROQUETTES

ham, gruyere, potato

ST. JACK SMOKED TROUT CROQUETTES

smoked trout, potato

BEER & CHARCUTERIE PAIRING

pouring pacific NW microbrewed beers, paired with housemade rilette, assorted cured meats, whole grain mustard, smoked sea salt, olives, baguette & crackers

TRIO OF HANDMADE GALETTES

leek, garlic, cracked black pepper
oven roasted tomato, herbs
butternut squash, sage

CHEFSTABLE VEGETABLE COMPOSITION

seasonal vegetable composition to include radishes with butter & coarse sea salt, marinated carrots with star anise & roasted cauliflower with oregano-miso lemon glaze

HORS D'OEUVRES & SMALL PLATES

pearl / downtown

CHEF CATHY WHIMS' NOSTRANA CAESAR CUPS

radicchio, parmigiano, crouton, caesar style dressing

CHEF RICK GENCARELLI'S GRASSA MEATBALLS

pork & pancetta meatballs, house marinara, grana padano, basil

JAMON & PROSCUITTO

held in traditional jamon holders, carved to order

DELICATA SQUASH & APPLE

fried delicata squash, apple butter, shaved apple, molasses & hazelnuts

DUCK BREAST & CELERY ROOT SKEWERS

duck breast, celery root & brown butter fish sauce

eastside division street

IKE'S VIETNAMESE FISH SAUCE WINGS

chicken wings marinated in fish sauce & sugar, deep fried, tossed in caramelized phu quoc fish sauce & garlic, served with vietnamese table salad Pok Pok's Mantou Muu Waan steamed bun, shredded sweet pork & fried shallots

LARDO COLD FRIED CHICKEN SLIDER

blue cheese, bacon, pickles, shredded lettuce, valentina sauce, philippe's bread mini seed roll

LARDO PORK MEATBALL BANH MI SLIDER

pickled vegetables, sriracha mayo, cilantro, philippe's bread mini ciabatta

CHICKPEA FRITTER SLIDERS

chickpea fritters with grilled zucchini, pickled eggplant & tahini dressing, petite soft roll

CHICKEN BUTTER LETTUCE CUPS

shredded chicken, thai vinaigrette, cilantro & toasted peanuts