

CHEF'S PRIX FIXE

4 courses, shared for the table

70 per person

full table participation required

45 wine pairings

Let us make the decisions for you!

SNACKS

shima aji crudo*,
avocado, pineapple,
habanero dressing, crackers
21

house smoked
spanish olives,
thyme, garlic,
lemon
6

togarashi spiced
marcona almonds
6

ken's artisan bread,
cultured butter,
sea salt
6

asparagus, ricotta, almond + fiore sardo "granola", buttermilk-green garlic, herbs
21

burrata, dijon-carrot purée, roasted carrot salsa, sunflower seed, dill oil
19

citrus salad, whipped goat cheese, marcona almonds, salsa macha, sweet onions
16

ricotta gnudi, shoyu + parm fondue, pancetta-sage brown butter, aged balsamic
25
add burgundy truffles 15

melted leek + potato pierogies, chive crème fraîche, hot sauce, truffles**
27

spaghetti, dashi brown butter, english peas, roasted morels, parmesan, sesame
26

GRILLED BAVETTE*

shio-koji, toast, asparagus, ramen broth + morel mushroom gravy
38

ALASKAN HALIBUT

grilled maitake vinaigrette, english peas, rhubarb, greens
38

GRILLED PORK TENDERLOIN for TWO*

shio-koji, herb salad, preserved lemon aioli, house mortadella, flatbread
58

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Foraged ingredients are uninspected products. Meat and fish are cooked to order. Menu modifications are politely declined. A 20% service charge will be added to parties of 6 or more.*



OYSTERS*

spicy herb mignonette
house hot sauce
half dozen 21
dozen 42

WAGYU BEEF TARTARE*

oregon wasabi leaf + stems,
spicy dressing, wagyu chicharron 23

FOIE GRAS TORCHON

apples, apple purée, almonds,
challah 21
add burgundy truffles 15

PERFECT FOIE PAIRING!

2017 sauternes
castelnau de suduiraut
bordeaux, france 15

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