



FEBRUARY 2025



1ST COURSE

SOUP OF THE MOMENT

OR

MIXED GREEN SALAD

ROGUE CREAMERY OREGON BLUE CHEESE, TOASTED HAZELNUT,
VIM AND VINEGAR'S STRAWBERRY VINAIGRETTE

2ND COURSE

PAPPARDELLE MUSHROOM RAGU

CHESED FARM MUSHROOMS, FROG HOLLOW FARM TOMATO POMODORO, HOUSE PASTA,
PARMIGIANO REGGIANO

OR

BUTTERMILK CURED HALF-CHICKEN

POMME PUREE, SWEET CARROT, CIPPOLINI ONION, PORCINI MUSHROOM, SAUCE SUPREME

3RD COURSE

CLASSIC CRÈME BRULEE

OR

FERNET BRANCA AFFOGATO

MAKE YOUR RESERVATION HERE.

DAILY, 5 - 9PM

6 W. ROSE STREET

509-525-2200