



NEW YEAR'S EVE MENU 2017

FIRST PLATES

STEELHEAD TROUT GRAVLAX
celeriac | lemon | pumpnickel | radish
Add American Hackleback caviar... 20

paired with

S: Anne Amie Vineyard, "*Amrita*" **Sparkling Cuvée**, Yamhill-Carlton, Oregon 2016

R: Louis Roederer, "*Cristal*" **Brut Champagne**, France 2009

HEIRLOOM POTATO PAVE
truffle | aronia berry
add Washington State black truffle... 20

paired with

S: Domaine Carneros, **Brut Vintage Cuvée**, Carneros, California 2012

R: Louis Roederer, "*Cristal*" **Brut Champagne**, France 2009

SECOND COURSE

"FRENCH ONION" SOUP
sourdough | parsley | dunlop cheddar
add braised short rib... 15

paired with

S: Villa Sparina, **Cortese, Gavi**, Piedmont, Italy 2015

R: Vietti, **Roero Arneis**, Piedmont, Italy 2015

DUCK RAVIOLO

winter squash | duck prosciutto | brussels sprout | dutch girl tomme
add seared foie gras... 20

paired with

S: Domaine de Lery, **Sauvignon Blanc/Chardonnay**, Cheverny, Loire Valley, France 2016

R: Domaine Jean-Marc Pillot, "*Les Vergers*" **Chardonnay, Chassagne-Montrachet 1er Cru**, Burgundy, France 2014

MAIN PLATES

BEAUFORT MAHI MAHI
shiitake | fire tongue bean | cherry tomato | romaine
add braised pork belly... 8

paired with

S: Lady Hill, **Pinot Noir**, Willamette Valley, Oregon 2014

R: Domaine Drouhin, "*Laurène*" **Pinot Noir**, Dundee Hills, Willamette Valley, Oregon 2013

TD NICHE FARM'S PORK

bok choy | wheat berry | smoked cauliflower | pear

paired with

S: Domaine Paul Autard, **Grenache/Syrah/Mourvedre, Côtes-du-Rhône**, France 2016

R: Château Pradeaux, **Mourvedre/Grenache, Bandol Rouge**, Provence, France 2012

MORGAN RANCH WAGYU BEEF WELLINGTON

carrot | oyster mushroom | spinach | pearl onion
sub strip loin... 15

add Washington State black truffle... 20

paired with

S: Daou Vineyards, **Cabernet Sauvignon**, Paso Robles, California 2016

R: Trujillo, **Cabernet Sauvignon**, Napa Valley, California 2013

DESSERT

"APPLE PIE"
maple | cedar

paired with

S: Château Roûmieu-Lacoste, **Sauternes**, Bordeaux, France 2012

R: Badia a Coltibuono, **Vin Santo**, Chianti Classico, Italy 2008

DARK CHOCOLATE

brown butter | yogurt | cocoa nib

paired with

S: Carol Shelton, "*Black Magic*" **Late-Harvest Zinfandel**, Sonoma County, California 2014

R: M. Chapoutier, **Banyuls Dessert Wine**, France 2011

\$75 per person

Standard Wine Pairings \$35 | Reserve Wine Pairings \$100 (*by the glass* - \$50 each)

Clayton Chapman
Chef | Owner

Heather Smith
Certified Sommelier

At The Grey Plume we charge an automated 20% hospitality (service) charge to all checks.

By transitioning from the traditional tipping model, we are building a more equitable platform in which to reward, recognize and compensate our team, all of whom are represented in your experience.

We do our best to conserve water. Water service is available upon request. Consuming raw or undercooked meat, poultry or seafood increases your risk of food borne illness. All artwork in the restaurant was created by local artists, much of which is for sale by the artist.