

VALENTINE'S DAY AT

THE ATTIC

This is a love letter to you, to the earth and the sea, and to the Oregon farmers and producers who share this beautiful home with us. We source ingredients organically from the Pacific Northwest wherever possible, and we hope you can taste the nourishment and intentionality in every bite.

SPECIALS

STARTERS

Focaccia Bread Service — \$12 V, VGA

House baked focaccia served warm with an organic herb and garlic butter candle

Netarts Bay Oysters Rockefeller — \$21 GFA, DFA

Baked local oysters on the half shell with baby spinach, parmesan, Carlton Farms bacon, house focaccia crumbles, capers, and organic dill, tarragon, parsley and pea tendrils

Deviled Roots — \$15 VG

Organic marbled fingerling potatoes filled with a savory whipped tofu cream

MAIN COURSE

Painted Hills Prime Filet — \$61 DF, GF

6 oz local prime filet served with roasted organic marbled fingerling potatoes and grilled Belgian endive with tarragon oil

Oregon Coast Cioppino — \$45 DF, GFA

Wild caught shrimp and halibut with local clams and mussels in a warming tomato seafood broth with organic cilantro, parsley and tarragon, served with our house made focaccia bread

Beet Wellington - \$42 VG, DF

Roasted beet wellington with organic tarragon, served with roasted organic marbled fingerling potatoes and grilled Belgian endive with tarragon oil

DESSERTS

Strawberry Shortcake — \$14 VG

Organic Oregon strawberries and lightly sweetened whipped cream layered with buttermilk biscuit and finished with macerated strawberries and berry coulis

Chocolate Bundt Cake — \$15 GF, V

Mini dark chocolate bundt cake with chocolate ganache, fresh organic raspberries and chocolate whipped cream

Please inform your server of any dietary restrictions as many dishes can be modified:

(GF) – gluten free **(GFA)** – gluten free available **(V)** – vegetarian **(VA)** – vegetarian available **(VG)** – vegan
(VGA) – vegan available **(DF)** – dairy free **(DFA)** – dairy free available