

# 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