

*a menu for*  
**VALLEY of EDEN**

*27 July 2023*

**At Last**

Tomatoes from “The Big House”  
with Lovage, Mint & Albacore Tuna

FLÂNEUR WINES SPARKLING BRUT, WILLAMETTE VALLEY, WA

**Looks Like Grain**

Renan Wheat Sourdough & Herbed Woodoven Flatbread  
with Jersey Butter from Summer Pastures

**Lamb, Part 1**

Lamb Tartare with Cucumber, Filet Bean,  
Sunflower & New Potatoes

2022 BROOKS “AMYCAS” FIELD BLEND, WILLAMETTE VALLEY, OR

**Sweet Corn Moon**

Sweet Corn Soup, Lemon Thyme & Crab Foot-Longs

2021 AMALIE ROBERTS CHARDONNAY, WILLAMETTE VALLEY, OR

**King of The North**

Columbia River King Salmon  
with Salmon Head Broth, Braised Lettuce & Anise Hyssop

2021 CRISTOM MT. JEFFERSON CUVÉE, EOLA-AMITY HILLS, OR

**Lamb, Part 2, for Ewe**

Jeff Roger’s Lamb in Its Second & Third Iterations,  
Adorned with Apricot, Zucchini & Aromatic Herbs

2019 VALDEMAR “ENTRE NOSOTROS”, COLUMBIA VALLEY, WA

**Milk and Honey**

Brianna’s Fresh Goat Cheese  
with Walnut-Roman Rosemary Pides & White Currant

**The Berry Patch**

Raspberry Parfait with Rose Geranium  
Blueberry Crostada & Tangerine Gem Marigold Cream  
Blackberry-Lemon Thyme Ice Cream with Fireweed Tea  
2022 KIONA ICE WINE OF CHENIN BLANC, YAKIMA, WA

**Native Beverages, Coffee & Tea**

Choice of Coffees, Teas, Herbal Infusions,  
Historic Bark & Root Decoctions of the American West

**Sweetest Season**

Chocolate Mint Chocolates