

V  T U M

THE MENU

MENU 159 | WINE PAIRING 95

SUPPLEMENTAL COURSES

PLATINUM OSSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

FANNY BAY OYSTER

BEEF TARTARE

QUAIL EGG

ALBACORE, TOMATO & CORN

*STRUM NIERSTEINER PATERBERG THEINHESSEN SPÄTLESE RIESLING 2022*

THE FALL GARDEN, SALMON ROE

*CHÂTEAU PICQUE CAILLOU BORDEAUX BLANC 2021*

CARROT, CHANTRELLE & CHORIZO

*DELAS FRÈRES ST JOSEPH BLANC LES CHALLEYS 2019*

VOTUM BREAD & BUTTER

MT. ADAMS PORCINI RISOTTO

*EIEIO & CO YATES CONWILL VINEYARD YAMHILL-CARLTON CHARDONNAY 2017*

STURGEON, CHICKEN OF THE WOODS & VIN JAUNE

*EIEIO & CO CUVÉE 'I' WILLAMETTE VALLEY PINOT NOIR 2022*

STRAWBERRY WHITE CHOCOLATE

HUCKLEBERRY SEMIFREDDO

*CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021*

PÂTE DE FRUITS

COOKIE

# M U T V

## À LA CARTE

### TO BEGIN

SIX FANNY BAY OYSTERS (VANCOUVER ISLAND, BC)	24
WHOLE LIVE RED SEA URCHIN (COOS BAY, OR)	25
CURED SALMON ROE SERVICE (MOUTH OF THE COLUMBIA RIVER)	25
OSSETRA CAVIAR SERVICE (1/2 OZ., THE NETHERLANDS)	75

### FIRST COURSE

THE FALL GARDEN SALAD	17
PORCINI RISOTTO	27
FOIE GRAS SERVICE, BREAD & PEAR	35
ALBACORE CRUDO, CORN AND TOMATO	27

### PRINCIPAL COURSE

WHITE STURGEON & SAUCE VIN JAUNE	45
STEELHEAD WITH LENTILS	39
PORK TENDERLOIN, MOLE ROJO & CHORIZO	36
STEAK WITH POTATO & MUSHROOM, SAUCE BORDEAUX	
6 OZ PRIME MANHATTAN	55
4OZ A5 WAGYU (MIYAZAKI, JP)	110
28 OZ. BONE IN RIBEYE	129