

V  T U M
THE FALL MENU

FRIDAY, OCTOBER 18, 2024

MENU 159 | WINE PAIRING 95

SUPPLEMENTAL COURSES

LIVE PURPLE SEA URCHIN 25

OSETRA CAVIAR SERVICE 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

GEODUCK

STEAK TARTARE

ALBACORE, TOMATO & CORN

CARL LOEWEN HERRENBERG KABINETT RIESLING MOSEL 2021

THE FALL GARDEN, SALMON ROE

CHÂTEAU PICQUE CAILLOU BORDEAUX BLANC 2021

CARROT, CHANTRELLE & CHORIZO

BODEGAS MUGA 'FLOR DE MUGA' BLANCO RESERVA RIOJA 2020

VOTUM BREAD & BUTTER

MATSUTAKE RISOTTO

EIEIO & CO YATES CONWILL VINEYARD YAMHILL-CARLTON CHARDONNAY 2017

STURGEON, BLACK CHANTRELLE & VIN JAUNE

EIEIO & CO CUVÉE 'P' WILLAMETTE VALLEY PINOT NOIR 2022

BARLEY & MELON

HUCKLEBERRY SEMIFREDDO

CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021

PÂTE DE FRUITS

COOKIE

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

LIVE PURPLE SEA URCHIN (COOS BAY, OR)	25
SIX VIRGINICA OYSTERS (TOTTEN INLET, WA)	24
CURED SALMON ROE SERVICE (ASTORIA, OR)	25
OSETRA CAVIAR SERVICE	75

FIRST COURSE

THE FALL GARDEN SALAD	17
MATSUTAKE MUSHROOM RISOTTO	27
ALBACORE CRUDO, CORN AND TOMATO	27
BEEF TARTARE	25

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