A Taste of Trees
At The Herbfarm • 19 February-14 March 2010

Opening Twigs
Pearwood-Smoked Steelhead Caviar on Golden Beet-Nutmeg Blini
With Wood-Conditioned Belgian Ale Foam.
Lopez Island Oyster in Szechuan Peppercorn Consommé
With Puget Sound Seabean Tempura “Twigs”
Braised & Grilled Alaska Octopus with Red Quinoa and Green Garlic
Baked on Cedar Paper
Arboreal Champagne Cocktail: Capitello Oregon Brut
With Your Choice of Douglas Fir or Western Juniper Infusions

Trees to Sea
Anacortes Dungeness Crab and Alaska Scallop Mousseline,
Spring Nettle-Douglas Fir Pesto, Bay Tree Leaf Cream,
And a Wild Chanterelle Pasta Veil
2006 àMaurice Cellars Chardonnay, Columbia Valley, Washington

Blackened Cod & Black Truffles
Wood-Roasted Pacific Black Cod (or White Sturgeon)
Topped with Oregon Black Truffles and Charred Barley Miso-Malted Onion
With Tri-Colored Winter Carrots and a Verjus Vinaigrette
2007 Tranche Cellars Rhône White, Columbia Valley, Washington

Appled Duo of Shaw Island Rouen Duck
Braised Duck Leg a la “Duck-O-Vin” with Apple and Morels.
Applewood-Roasted Duck Breast with Apple-Celery Slaw and Duck Liver.
2004 Domaine Serene Pinot Noir, Evenstad Reserve, Oregon

Spruced Up Lamb, By Juniper
Spruce Glazed Ellensburg Lamb Rib Eye and Crispy Rack,
With Red Wine Salsify, Lamb Sweetbread-Fennel Ragout, and Potato & Juniper Butter Purée
2000 Wilridge Winery Syrah, Stout Ranch Vineyard

Trees to Please
Sally Jackson Aged Cow in Chestnut Leaves
With Housemade Acorn-Finished Mangalitsa Pig Charcuterie,
And Mustard with Vancouver Island Big Leaf Maple Tree Syrup

Birch and Cherry
Crème Fraîche Sorbet on Birch Tree Gel with Preserved Sour Cherries

Arboreal Temptations
Madrona Tree Bark Ice Cream en Brioche with Candy Cap Mushroom Praline,
Pear and Quince Mille-feuille with a Liqueur of Locally Gathered Green Walnuts,
Chocolate-Cinnamon Fondue with Hazelnut Cookies and Chocolate-Mint Marshmallows

Coffees, Teas & Native Beverages
2007 Northwest Totem Cellars Icy-Late Harvest Viognier