

Oysters

Fanny Bay	12. ⁰⁰	Sunset	12. ⁷⁵	Quilcene	12. ⁵⁰
Kumamoto	15. ⁷⁵			Plantation Point	12. ⁰⁰

Appetizers

Chef' s Charcuterie Plate	appetizer	8.75
foie gras terrine, anderson ranch lamb terrine rustic pâté maison with pistachio nut & blue cheese	share	13.75
Crispy Veal Sweetbreads		9.50
caramelized brown turkey figs, sautéed lacinato kale, balsamic fig jus		
Poached Peach & Prosciutto		8.25
maryhill peach, san daniel prosciutto, mint, saba & watercress		
Smoked Astoria Sardines		7.00
fresh sardines from astoria, oregon, cured and smoked with fingerling potato salad and olive tomato tapenade		
De Noble Artichoke & Wheat Berry		9.25
poached de noble farms artichoke with wheat berry, roasted red and yellow pepper baby arugula, sherry vinaigrette		
Escargot		10.00
braised de noble artichoke, cherry tomatoes, garlic, shallot, pernod		
Crab Cakes		13.00
roasted willamette corn salad & wild arugula, spicy aioli		

Salads & Soup

Walnut Hill Farms Organic Greens		7.75
lollo rossa, baby green and red romaine, red oak and sherry vinaigrette		
Heirloom Tomato & Smoked Salmon		8.75
heirloom tomato, horseradish panna cotta basil, fleur de sel, durant olive oil		
Roast Organic Beet Salad		8.75
red and gold organic beets, baby spinach fourme d' ambert blue cheese, balsamic vinaigrette		
Oregon Dungeness Crab Salad		14.95
layered with avocado & mango, citronette, wild arugula		
Walnut Hill Farms Organic Caesar		9.75

red and green baby romaine, house made garlic croutons, parmesan		
Soupe à l' Oignon	9.15	Soup du Jour 5.95
onion soup with swiss cheese gratin		

Culinary Director Philippe Boulot, Executive Chef Michael Stanton
 Pastry Chef John Gayer, Sous Chefs Ben Knutsen & Damian LaBeaux

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www.heathmanrestaurantandbar.com

Dinner Entrees

Carlton Farms Pork Chop	24.50
grilled peach glazed bone in pork chop, cauliflower puree sautéed mustard greens, cipollini onion, grilled oregon peach	
Oregon Chinook	26.75
grilled king salmon, charred corn succotash with pickled red onion, pancetta, lacinato kale, cilantro, and sweet corn fondue	
Painted Hills Flat Iron Steak	25.50
marinated and grilled flat iron steak, grilled peppers walla walla onion, heirloom tomato, cous cous salad, chimichurri	
Halibut	29.75
pan seared alaskan halibut, brussels sprout leaves organic cherry tomatoes, potato and ricotta gnocchi, basil pistou	
Carlton Farm Pork Belly & Sea Scallop	23.75
confit pork belly, grilled scallop, beluga lentils marinated cardoncello mushrooms, spiced kabocha squash puree	
Bouillabaisse	21.75
prawns, fish & shellfish simmered in fennel scented tomato~saffron broth with toasted baguette & rouille	
Fall Harvest Risotto	19.75
roasted pumpkin, butternut squash, chanterelle mushroom, sage brown butter and balsamic vinaigrette	
Grilled Moulard Duck	26.50
grilled moulard breast, huckleberry glazed confit leg, green beans herbed emmer farro, huckleberry jus	
Double R Ranch New York Strip	29.75
grilled new york strip loin, roasted lobster mushrooms, baby carrots yukon gold potato gratin and sauce bordelaise	

Plats du Jour

Oregon Venison 32.50

roasted rack, poached italian prunes
roasted delicata squash and juniper sauce

Columbia River Sturgeon 27.75

roasted sturgeon, parsnip, braised endive
caramelized kiyokawa orchards apple, lobster and vanilla bisque

Lamb Sausage & Bucatini 17.75

house made lamb sausage, garlic, shallot
tomato, mustard greens and parmesan

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