



## The Narrows

### small plates

Stout Smoked Cheddar Fondue 11.  
crusty bread/northwest apples

Soup of the Moment 7.  
made using the finest seasonal ingredients

Narrows Signature Salad 8.  
poached pears/candied hazelnuts/maytag blue cheese  
champagne honey vinaigrette/port wine reduction

Local Organic Beet Salad 10.  
arugula/chevre vinaigrette/radish

Romain Heart "Caesar Salad" 9.  
spanish white anchovies/pancetta  
tiny croutons/creamy lemon sage dressing

Braised Cipollini Onion "Soup" 11.  
gruyere cheese/marrow butter

Thai Style Braised White Prawns 13.  
spicy thai sauce/braised eggplant/jalapeno/shaved fennel

### large plates

Grilled 12oz. Niman Ranch New York Steak 36.  
rogue creamery blue cheese popover/grilled portabello mushroom  
marrow chive demi glace or sauce bearnaise

Coffee Scented Rocky Mountain Elk Chop 47.  
heirloom fingerling potatoes/wild mushrooms/black truffle  
huckleberry braised cabbage/bourbon mustard sauce

Vegetable Napoleon 20.  
portobella mushroom/squash/sweet peppers  
imported cheeses/romesco

Cider Braised Niman Ranch Pork Shank 24.  
heirloom bean cassoulet/pork belly/brown sugar brussel sprouts  
toasted almonds/apple cider jus

Masa Dusted McFarlane Farms Pheasant Breast 29.  
apple cider jus/sweet potato green apple hash/duck confit  
cipollini onions/caramelized pickled figs/ arugula pesto

Black Truffle Gnocchi 27.  
dungeness crab/butternut squash/swiss chard  
sage/romano cheese/brown butter

# Prix Fixe Menu

## first course choices

Seared New England Diver Scallop  
brussel sprout kimchi/bacon vinaigrette

Foie Gras Creme Brulee  
caramelized pickled fig/brown mustard

Winter Vegetable Terrine  
truffle vinaigrette/baby cilantro

## second course choices

Lobster Cauliflower Bisque  
sweet pea puree/fried cauliflower

Fuyu Persimmon Salad  
baby lola rossa/roasted pear vinaigrette

Cypress Grove "Purple Haze" Chevre  
quince chutney/marinated olives/crusty bread

## entree course choices

Chocolate Braised Buffalo Short Rib 62.  
celery root and potato puree/roasted baby carrots  
almond pesto/green apple relish

Miso Glazed Columbia River Sturgeon 51.  
wok fried rock shrimp/broccoli/garlic  
black pepper chile garlic sauce

Riesling Braised Rabbit Cannelloni 55.  
ricotta cheese/oregano/garlic sweet pepper coulis  
wild mushroom and english pea ragout

Port Glazed Christmas Goose 57.  
five spice roasted crab apples/watercress/satsuma tangerines  
roasted heirloom potatoes/sauce a l'orange

## dessert choices

Dark Chocolate Cupcake  
espresso ganache/cherry compote

Banana Cream Pie  
nothing more to say

Bay Leaf Flan  
red wine caramel/shaved bittersweet chocolate

The Narrows places a suggested 19% service charge on checks for parties of 8 or more.  
You have the right to adjust any added gratuity. Split plate fee is \$5.00  
Please note that thoroughly cooking foods of animal origin,  
including pork, beef, and seafood reduces the risk of foodborne illness