

restaurant marron



columbia city bakery 1/4 filone w/ really good butter 4

homemade brown butter & hawaiian vanilla bean treats a bag for home 6



appetizers

à la carte - \$17/each



little gem lettuce salad smoked bacon, sour cherries, croutons, cheddar, passionfruit dressing



chestnut & celery root soup w/ gala apples, pearl onions & bourbon glazed chestnuts

* toasted brioche dumplings w/ local razor clams, meyer lemon, crème fraîche & oregano



squid ink noodles w/ spanish octopus bolognese, tomato, spicy pickled peppers, parmesan



entrées

à la carte - \$38/each



* baked steelhead trout hedgehog mushrooms, sunchoke, bloomsdale spinach & cabernet butter

* grass-fed lamb two ways purple sweet potato, cauliflower, hazelnuts, yoghurt & red curry

* dry aged "prime" beef royal trumpets, potatoes, brussels sprouts, black winter truffle stew

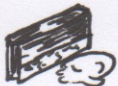


desserts & cheese

à la carte - \$13/each



breton buckwheat & fleur de sel cake pears, crème fraîche, smoked maple syrup



chocolate & peanut "crunch" bars dulce de leche & espresso-whiskey ice cream

* cheese plate w/ seasonal accompaniments & toast:

Ms. Natural Chevre
Goat

Double Creme Brie
Cow

6 Mo. Aged Manchego
Sheep

choose 3 dishes \$62/person

your choice of appetizer + entree + dessert/cheese; whole table must participate

reserve wine pairing \$45/person

"carte blanche" \$117/person

* a tasting of chef's picks; includes columbia city bread; whole table must participate

reserve wine pairing \$79/person

vegetarian; may contain dairy and/or eggs

* may contain allergens not listed on the menu such as dairy, wheat, gluten, nuts, shellfish & allium and may contain raw or undercooked foods that may be hazardous to your health