

*What's cooking at  
EVOO?*

RESERVATIONS

503-436-8555

### THE MAY DINNER SHOW

MAY 19, 20, 21, MAY 26, 27, 28 \$149.00

**ONE-**Coriander crusted springer salmon (*the best salmon in the whole world*), with butter melted leeks & smashed new potatoes, roasted asparagus with Aleppo pepper & ground nuts; Wine-Pete's Mtn 2015 Pinot Noir

**TWO-** Arancini on pea vines, snap peas and cherry tomato balsamic dressing Wine-Tasca d'almerita 2014 Lamuri

**THREE-**Center cut grass fed filet of beef, toasted brioche, pan-seared morels garlic herbs, Duchesse potatoes, tarragon béarnaise snap peas and cherry tomatoes Wine-Lujon 2012 Walla Walla Syrah

**FINALE:** Chocolate scone "shortcake" with strawberry rhubarb sauce & softly whipped cream; berry sorbet; candied strawberry.

Coffee: Caffè Umbria coffee Mezzanotte decaf; Nespresso espresso shot; Smith Teas

Wines TBA

COMING IN THURSDAYS JUNE, 11:30 - 1:30 PM

PLAYING WITH FIRE is the name of a new series of classes we are doing in our backyard wood fired oven (WFO) and wood fired grill! Each class culminates in a sit down LUNCH, outside, weather permitting. There are three food themes:

MEATS, PIZZA, SEAFOOD

MENUS include salads, breads, condiments and Cast-iron fresh fruit TART TARTIN

Check the website for dates and times they are offered.