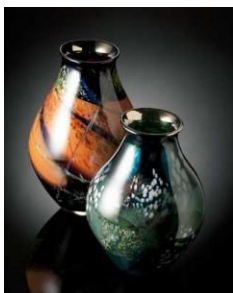


## James Beard's Birthday Dinner & SPRING UNVEILING, May 4, 5, 2018



Oh Look! Is that James Beard? No, wait, it's Chef Bob doing his best impression of one of our area's most famous icons, James Beard. In honor of his birthday, we have crafted a menu that James himself would approve.

Historically speaking the summers this Portland native enjoyed in Gearhart is what influenced his future cooking style as a chef. Seafood and locally harvested ingredients were always considered before anything else. Our menu might pay homage to his famous onion sandwich, but then again, maybe not! For sure we hope you will indulge us as we pay tribute to this culinary giant.



In addition, we celebrate the GALLERY GROUP'S Spring Unveiling with two glass artists of **ICE FIRE GALLERY**. Celebrity artists themselves, James Kingwell and Suzanne Kindland continue to inspire us with their art.



Suzanne's Autumn Leaves group of vases reminds us of foraging for edibles, especially truffles and mushrooms. Hmmm. Could be on the menu as James was an avid forager.

### THE MENU

1- 3 ON A PLATE: Oyster on the half shell glazed with champagne hollandaise sauce, topped with tobiko caviar; Dungeness Crab cake BLT; Smoke salmon chowder

2-Foraged vegetable – mushrooms ragu over house made linguine and fresh asparagus

3-Lamb Duo – lamb chop rutabaga mash and ground lamb burger on brioche bun with mint gremolata aioli

4-Strawberry Romanoff with ice cream profiteroles with warm caramel and chocolate ganache; molten sugar

*"He was a tireless traveler, bringing his message of good food, honestly prepared with fresh, wholesome, American ingredients, to a country just becoming aware of its own culinary heritage."*  
Julia Child on James Beard

