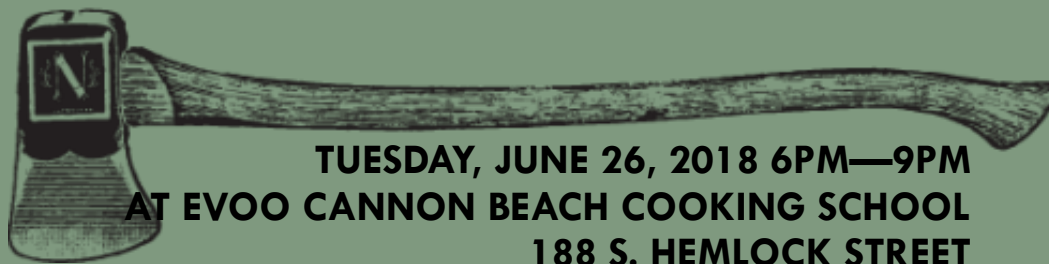


EVOO INTRODUCES

Ned Ludd



TUESDAY, JUNE 26, 2018 6PM—9PM
AT EVOO CANNON BEACH COOKING SCHOOL
188 S. HEMLOCK STREET
CANNON BEACH, OR 97110

NED LUDD AT EVOO

**with Chef de cuisine,
Rob Baki**

The MENU \$85 fixed

- 1-Dungeness crab salad,
charred cucumber, basil
cream**
- 2-Beet cured salmon tartine
– nut and seed bread, cul-
tured butter**
- 3-Honey lacquered quail –
toasted sesame, lime yogurt**
- 4-Beef strip loin – gold beet,
charred vegetables, lettuce**
- 5-Basque cake, summer herb
ice cream**

****Wines /beverages are additional
Chefs Bob and Rob 's
WINE suggestion by the bottle,
along with other beverage options
as well; drip decaf coffee and es-
presso shots are also available.**

**More about this restaurant at
www.nedluddpdx.com**

**HERE'S WHAT THEY SAY ABOUT
THEIR FARE** Our kitchen lovingly pre-
pares home-style foods inspired by
traditional global foodways. Cooking
from our only real heat source, a brick
-faced, wood-fired oven, the menu is
thoughtful and considered daily. We
value the tradition and process of
craft cooking. From butchering our
meats to canning summer tomatoes,
we make nearly everything from
scratch. Pickles, mustard, chili sauce,
jams and jellies, fresh charcuterie and
flatbreads all made in house with in-
gredients from our friendly farmers
and purveyors. Every plate is an ex-
pression of the Northwest seasons,
and a celebration of the bounty of Or-
egon.



CHEF ROB BAKI