

# Ivar's Dinner Features

## Starters

### **Fresh Northwest Oysters on the Half Shell**

3 for \$6 ~ 6 for \$11 ~ 9 for \$16 ~ 12 for \$20

*Snoqualmie "Naked" Chardonnay, Columbia Valley, WA 8/31*

### **Squash and Corn Soup**

With a crab, bacon, corn and piquante pepper relish ~ 7

### **Smoked Alaskan Weathervane Scallops**

Atop a savory tuile cookie and drizzled with blood orange reduction ~12

### **Wild Mushroom Pork Belly**

Braised Niman Ranch pork belly, wild mushrooms, and Essential Bakery bread tossed with winter greens in a spiced cider vinaigrette and port-balsamic reduction ~ 9

## Entrées

### **Sole Mates! In Honor of Our "Flounder," Ivar Haglund**

We're saluting Ivar Haglund's love of Northwest Petrale sole by preparing it just the way he liked it, pan-fried with a cornmeal and Parmesan crust. Served with fresh orange beurre-blanc sauce rice and watercress salad ~ \$22

*Pair with Montinore Estate "Almost Dry" Riesling, Willamette Valley, OR 8/29*

### **Fresh Ling Cod with Dungeness Crab**

Longline caught Ling Cod fillet stuffed with Northwest Dungeness crab and breaded. Served with roasted fingerling potatoes, alder grilled asparagus and finished with a orange buerre blanc ~ 28

*Pair with L'Ecole #41 Semillon, Columbia Valley, WA 9/34*

### **Copper River Sockeye**

Thanks to a bountiful run, at the peak of season we were able to source cherished Copper River Sockeye to set back for the winter season. Served atop a stew of Uli's Andouille sausage, corn and chanterelles in a Marsala reduction ~ 29

*Pair with Thistle Pinot Noir, Dundee Hills, OR 12/48*

### **Ivar's Holiday Season Seafood Platter**

Perfect to share for two! Featuring alder grilled Prawns, Copper River Sockeye salmon fillet, cracked Alaskan Snow Crab legs, tender calamari steak and a link of Uli's Andouille sausage (right from the Pike Place Market!).

Served with cream corn and fresh green beans ~ 48

*Pair with Caymus Conundrum, Napa Valley, CA 10/40*

### **All Natural Omaha NY Steak**

A choice cut of Nebraskan grass fed beef, served with a sour cream, piquillo pepper and onion stuffed, smushed red potato, award winning Rogue River blue cheese and house made onion rings. Drizzled with port wine reduction ~ 32

*Pair with Helix "Stillwater Creek" Merlot, Columbia Valley, WA 10/40*

## Desserts

### **Winter Bread Pudding**

*Sugar and spice and everything nice...*

With a ginger spiced crème anglais ~ 7