# Ivar's Dinner Features

#### [Rosé Features]

#### **Erath Pinot Noir Rosé**

Oregon 9.50 / 36

#### La Crema Pinot Noir Rosé

Fleur de Mer Rosé

Monterey, CA 10 / 38

Cotes de Provence, France 11 / 42

## [Starters and Shareables]

## **Soy-Ginger Smoked Copper River Salmon**

Avocado vinaigrette, mango relish, daikon radish sprouts, taro chips 18

#### **Classic White Wine Clams** †

Garlic broth, shallots, carrots, celery, onions, wine, butter 17

# **Coconut Curry Mussels** †

Yellow curry coconut sauce, green onions, cilantro 16

## [Entrées]

## Fresh Copper River Salmon has Arrived!

Enjoy this mouth-watering fish from Copper River, Alaska, considered by many as one of the best tasting salmon in the world.



# **Grilled Copper River King Salmon** \*

Soy syrup, roasted shiitake mushroom and carrot salad, sesame crusted Calrose rice cake 52

## Grilled Copper River King Salmon †\*

Preserved huckleberry vinaigrette, Yakima Valley asparagus, garlic roasted baby Yukon Gold potatoes 52

#### Grilled Copper River Sockeye Salmon †\*

Thyme jus, herb roasted baby carrots, goat cheese and basil risotto cake 42

## Grilled Copper River Salmon Duo †\*

3 oz portions of Copper River King and Sockeye salmon, Yakima Valley asparagus, sour cream and green onion mashed red potatoes  ${f 46}$ 

## House Smoked Bacon Wrapped Fresh Wild Alaska Halibut †\*

Sherry wine vinaigrette, butter steamed Yakima Valley asparagus, garlic roasted baby Yukon Gold potatoes **37** 

#### Grilled Fresh Wild Alaska Halibut †\*

Black truffle infused oil, garlic and herb roasted portobello mushrooms, garlic roasted baby Yukon gold potatoes **37** 

## Pier 54 Cioppino

King crab, clams, mussels, shrimp, salmon, halibut and True cod, tomato-fennel broth, grilled Essential Bakery bread **36**