



KÉYA

INDIGENOUS TASTING MENU

Aish Baladi & rosemary scented camel ghee candle rolled in fresh crushed herbs

Juniper Smoked Hamachi Crudo | spruce tip and chanterelle gribiche, smoked arctic char roe, amaranth, spiced herb coulis

Celeriac, Chanterelle and Oregon Truffle Soup | celery bubbles, preserved lemon, chive tuite, heirloom lemon olive oil

Central Oregon Bison Tartare | served in a saw bone with quail egg & pickled herb salad, pickled vegetables, seeded cracker & bone marrow powder

Seared Muscovy Duck Breast | apricot compote, smashed huckleberry, roasted beets, locally sourced baby veg

Hollowed Apple Crisp | fire roasted apple & cranberry, with hand picked fruit & flowers

Due to our unique dining experience and the complexity of the menu, we are unable to accommodate requests to modify or substitute any of our dishes for food allergies, preferences and dietary needs.

Kindly note that the menu is protein-driven and features varying combinations of seafood, poultry and game meats. Please plan your dining experience accordingly.