



# KÉYA

*Fresh Pressed Green Juice Shot*

*Camel Ghee Candle*

*Aish Baladi, served with fresh crushed herbs*

*Split Pea & Spring Onion Soup*

*sugar snap pea, preserved lemon, pickled fresno chili, chive flowers*

*Oregon Foraged Mushrooms*

*degustation of wild mushrooms, zucchini, grilled corn and fava bean succotash, quail egg, wild frisee nest, table side smoke*

*Local Spring Rabbit Galantine*

*apricot, foie gras ganache, savoy cabbage, mustard frill,  
pickled mustard seed*

*First of the Season Chicories*

*ice shocked endive, radicchio, and frisee, crushed hazelnuts, shaved brussel sprouts, blackberries, heirloom tomato compote*

*Cervena Elk Striploin*

*walla walla sweet onion, cauliflower, petite mirepoix, elderberry jus*

*Goat Cheese Semifreddo*

*warm strawberry coulis, micro basil, honey tuile, pink peppercorn*