

# IRIS

## Beginnings

**Porcini Mushroom Truffle Ravioli** - extra virgin olive oil, parmesan brodo \$22

**Portobello Fries** - portobello wedges in a champagne tempura served with chimichurri aioli (V) \$18

**Tuscan Meatballs** - pub mustardo, caramelized onion and arrabbiata, parmesan cheese, fine herbs, crostini \$19

**Wedge Salad** - baby iceberg, Rogue smokey bleu cheese, peppered bacon, pickled red onion \$19

**Heirloom Beet and Apple** - pistachio brittle, apple chips, micro watercress, charred grapefruit, cilantro vinaigrette and creamy burrata (GF) \$18

## Mains

**Fresh Egg Pappardelle Bolognese** - ground beef, pork, lamb, garlic, feta, mirepoix, stewed alta cucina tomato \$29

**Crab Cakes Either Way** -

classic jumbo lump crab meat tossed with herbs and bread crumbs \$44

or hearts of palm vegan 'crab cake' topped with granny smith apple slaw (VG) \$32

*Dishes below are served with crushed Moulard duck fat potatoes rolled in crunchy sea salt*

**Heritage Berkshire Bone-In Pork Chop** \$38

**Cedar River Farms Filet** - 5 oz \$45

**Tomahawk Ribeye (serves 2-4)** \$138

**Sauces** - chimichurri \$4, tahini romesco \$4, black truffle butter \$6, bordelaise \$8

## Sides

**Grilled Avocado** - ripe avocado seared with Jacobsen's sea salt (VG) \$9

**Grilled Broccolini** - meyer lemon, parmesan cheese (V) \$7

**Maple Glazed Carrots** - crushed pistachio (V) \$9

**Garlic Parmesan Truffle Fries** - grana padano, truffle oil, garlic, fine herbs \$14

**Side Deschutes Salad** (VG) \$7

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## Family Style Thanksgiving Dinner

*Adults \$95 | Children 6-10 years \$45*

**Fresh Rolls and Butter**

**Butternut Squash Soup** - spiced maple cream

**Juniper Salad** - poached pear, bleu cheese, pickled shallot, candied pecans

**Crispy Brussel Sprouts** - maple, pancetta, parmesan

**Classic Green Bean Casserole** - fried onion

**Rosemary Scented Italian Sausage Stuffing**

**Garlic & Chive Mashed Potatoes**

**Bourbon Glazed Sweet Potato Gratin**

**Roast Turkey** - carved for the table, with cracked pepper gravy and citrus cranberry sauce

**Pecan Pie** - bourbon glaze

**Classic Pumpkin Pie** - pepita brittle