

WINES BY THE GLASS

WHITES

N.V. A SIMONEAU
BRUT, LOIRE VALLEY, FRANCE 11

N.V. PIPER-HEIDSIECK
BRUT, REIMS, FRANCE 16

2008 PONZI
PINOT BLANC, OREGON 11

2008 PONZI
PINOT GRIS, OREGON 9

2008 PONZI
CHARDONNAY, OREGON 13

2008 CORVIDAE WINE CO.
SAUVIGNON BLANC, YAKIMA VALLEY, WA 9

2007 MICHEL DELHOMMEAU
MUSCADET SUR LIE, FRANCE 9

2008 MAYSARA "ROSEENA"
PINOT NOIR ROSE, OREGON 9

REDS

2007 PONZI "TAVOLA"
PINOT NOIR, OREGON 15

2007 HAMACHER WINES "H"
PINOT NOIR, OREGON 15

2007 LANGE
PINOT NOIR, OREGON 15

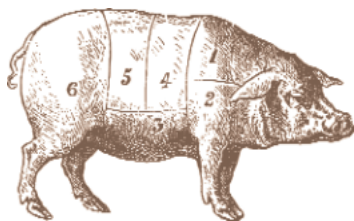
2007 PONZI
DOLCETTO, OREGON 11

2005 CHATEAU VAISSIERE
MINERVOIS, LANGUEDOC, FRANCE 11

2008 REMY WINES
SANGIOVESE, RED MOUNTAIN 12

2006 SOLENA
ZINFANDEL, APPLEGATE VALLEY 12

WINE CORKAGE \$15.00



JOIN US EVERY WEDNESDAY
FOR WHOLE HOG BBQ
\$15/ ALL YOU CAN EAT PORK
EVERY WEDNESDAY AFTER 5

GRATUITY OF 18% ADDED TO
PARTIES OF 6 OR MORE
SPLIT CHARGE
\$1.00 FOR SALADS/APPETIZERS
\$2.00 FOR ENTREES

DINNER MENU

JANUARY 25, 2010

APPETIZERS

HAND CUT KENNEBEC FRIES WITH WHITE TRUFFLE OIL
tossed with parmigiano, fennel pollen & parsley, served with aioli 6

HONEYCRISP APPLE & BUTTERNUT SQUASH FRITTERS
paprika aioli, applewood bacon salt & lime 8

DUCK CONFIT STUFFED GRAPE LEAVES WITH CRISPED PORK BELLY
fregola sarda, dijon & cranberry shallot chutney 9

1/2 LB. OF PUGET SOUND MANILLA CLAMS
simmered in pinot gris & cream with garlic, parsley & butter 10

1/2 DOZEN HAMMERSLEY OYSTERS ON THE HALF SHELL
served on ice with lemon & apple mignonette 11

SOUP & SALADS

SPICY CHICKEN PEPPER POT SOUP WITH ROSEMARY CROUTONS
fregola sarda, red peppers & rich tomato broth 7

CREAM OF PARSNIP SOUP WITH OREGON BLACK TRUFFLES
sour cream, fingerling-applewood bacon hash & olive oil garnish 8

QUINAULT RAZOR & MANILLA CLAM CHOWDER WITH WHITE TRUFFLES
fingerling potatoes, onions, pancetta, honeycrisp apples & cream 12

ROMAINE SALAD WITH APPLEWOOD BACON CRUMBLE
grapes, honeycrisp apples, fennel, curry spice & lemon vinaigrette 9

BELGIAN ENDIVE WITH GOLDEN BEETS & CRISPED PORK BELLY
orange segments, hazelnuts, red onions & Italian vinaigrette 11

MAIN COURSES & PASTA

PAPPARDELLE BOLOGNESE WITH PORK SAUSAGE
butternut squash, cavolo nero & creamy tomato sauce 16

SPAGHETTI WITH MANILLA CLAMS & QUINAULT RAZOR CLAMS
red peppers, cauliflower, lemon zest, pancetta, chili flakes & breadcrumbs 17

TAJARIN WITH DUCK CONFIT & OREGON BLACK TRUFFLES
parsnips, applewood bacon, onions, rosemary & dijon cream 18

ROSEMONT FARM'S PORK SHOULDER CONFIT WITH BLACK TRUFFLES
savoy cabbage, cauliflower risotto & honeycrisp apples 16

TANDOOR SMOKED BREAST OF DRAPER VALLEY CHICKEN
fregola sarda, cavolo nero & butternut squash 17

NEW YORK STRIP STEAK WITH SEARED SEA SCALLOP
fingerling potatoes, spaghetti squash & broccolini 19

HAND TOSSED PIZZA

MARGARITA marinara, mozzarella, sundried tomatoes & basil 11

LAMBRUSCO bechamel, red grapes, applewood bacon & blue cheese 12

PORCHETTA smoked pork, marinara, provolone & pickled peppers 13

TARTUFO bechamel, duck confit, black truffles, potatoes & parmesan 14

BEVERAGE MENU

COCKTAILS

NEGRONI

CAMPARI, SWEET VERMOUTH & CASCADE MTN GIN 8

LIMONCELLO SOUR

LIMONCELLO, SUB ROSA VODKA, COINTREU & LIME 9

SAILOR JERRY RUM SLING

DASH OF BITTERS & CLUB SODA 8

BUFFALO TRACE OLD FASHIONED

LEMON, DASH OF BITTERS & CLUB SODA 9

SAZERAC RYE MANHATTAN

DASH OF BITTERS, TAWNY PORT & ORANGE ZEST 9

CASCADE MOUNTAIN GIN GIMLET

SPLASH OF COINTREU & LIME 10

FRENCH 76

LEMON, COINTREAU, CITRON VODKA & BUBBLES 11

VESPER MARTINI

ORGANIC NATION GIN, LILLET & MEDOYEFF VODKA 11

VERMOUTH PUNCH

DOLIN VERMOUTH & LIME SQUEEZE 8

DRAFT BEER

BRIDGEPORT INDIA PALE ALE 4

LINDEMANS FRAMBOISE LAMBIC 6

DRY HOPPED ST. ROGUE RED 4

BOTTLED BEER

MILLER HIGH LIFE 2

MIRROR POND PALE ALE 4

MORETTI RED 4

ANCHOR STEAM 4

AMSTEL LIGHT 4

RED STRIPE 4

FULL SAIL SESSION 4

GUINNESS STOUT 5

CHIMAY TRAPPIST ALE 6

BUCKLER NON-ALCOHOLIC 3

WATER, COFFEE, AND SODAS

CHINA MIST ICED TEA 2

LEMONADE 3

THOMAS KEMPER SODAS 2

CARAVAN COFFEE 2

ESPRESSO DRINKS 3

NUMI TEAS 2

SOFT DRINKS 2

FRUIT JUICES 3

SAN PELLEGRINO 1LTR 5

SAN PELLEGRINO 500ML 3

THIS MENU IS PRINTED TWICE DAILY.

WE STRIVE TO USE LOCAL, ORGANIC AND SEASONAL INGREDIENTS WHENEVER POSSIBLE, CELEBRATING THE PASSION OF THE WILLAMETTE VALLEY'S DEDICATED FARMERS, RANCHERS AND WINEGROWERS WHO ARE COMMITTED TO SUSTAINABLE AGRICULTURAL PRACTICES.

A SPECIAL THANKS TO OUR PRODUCERS...

RAVENS WING FARMS FOR ITS HEIRLOOM TOMATOES

SALUMERIA DI CARLO FOR HIS SAUSAGE AND PROSCIUTTO

SEA STAR ENTERPRISE FOR LINE CAUGHT SALMON

GOLDENGAIT FARM'S FOR HER DUCKS

SUDAN FARM'S FOR THEIR LAMB

LEE GRAY THE WILD GOURMET FOR HIS FOREST DELICACIES

TRUFFLE ZONE FOR HIS MUSHROOMS

CASCADE NATURAL BEEF FOR OREGON BEST BEEF

D.K. FARMS FOR NATURALLY RAISED VEAL

CARLTON FARMS FOR THE BEST PORK IN THE COUNTRY

FRAGA FARM FOR THEIR GOAT CHEESE

HONEY GROVE FARM FOR THE GARLIC

ITALIA FINE LIVING FOR THEIR ITALIAN CHEESES

JUNE REYNOLDS FOR THE FRESHEST ARUGULA

PATSY NULSEN FOR HER BLUEBERRIES

PAUL VELONG FOR HIS LOCALLY RAISED PHEASANTS

OREGON HERITAGE FARM FOR ITS APPLES

HILLTOP FARM FOR IT'S PRODUCE

ROGUE RIVER CREAMERY FOR ITS BLUE CHEESE

JASON STOLLER SMITH

EXECUTIVE CHEF

CHRIS FLANAGAN

SOUS CHEF

SCOTT CUNNINGHAM

SERVICE MANAGER

GRATUITY OF 18%

FOR PARTIES OF SIX OR MORE

11:30 AM TO 9:00 PM

7 DAYS A WEEK

WWW.DUNDEEBISTRO.COM