

# 23 Hoyt WINTER DINNER MENU

## STARTERS

**Sunchoke Soup**  
crème fraîche 8.

**Bread & Greens Salad**  
warm ciabatta, pomegranate, saba 10.

**Roasted Beet Salad**  
watercress, toasted pistachios, ricotta salata 11.

**Frisée Salad**  
mushroom bacon vinaigrette, soft-cooked egg, pedro ximénez 12.

**Housemade Charcuterie**  
chef's selection of meats with house pickles, cured olives and focaccia 12.

## MID COURSE

**Wine Steamed Clams**  
with andouille sausage and chick peas 11.

**Leek Risotto**  
with hen of the wood mushrooms and parmesan 10/16.

**Cauliflower Cream filled Agnolotti**  
with red crab and lemon butter 12/18.

**Fresh Fettuccine**  
with braised lamb ragú and pecorino toscano 12/18.

## ENTREES

**Seared Pacific Rockfish**  
with roasted fingerling potatoes, olive oil braised rapini and walnut kale pesto 21.

**Roasted King Salmon**  
with braised beluga lentils, fennel confit, castelvetrano olives and beurre blanc 27.

**Brown Butter Chicken Breast**  
with walnut purée, butternut squash, kale and braised bacon 22.

**Full Sail ESB Braised Pork Cheeks**  
with parsnip purée, black pepper sausage, grain mustard spaetzle and wine poached apples 24.

**Cascade Natural New York Steak**  
with cauliflower mousse, roasted brussels sprouts, duck fat potatoes and marrow gremolata 29.

**Chef's 3 course tasting menu 35.**

Executive Chef Amber Webster  
Sous Chef Jaren Shafaieh