



**A Guide to Some of the Ingredients
Listed on Our Menu**

Agnolotti - A stuffed pasta similar to ravioli.

Brioche - a french bread. Very soft texture with a thin crust. Rich and moist with egg yolks and butter.

Charcuterie - a centuries old art of cooking and preserving. We make meats such as as pates, terrines, and rillettes.

Columbia River Salmon- line caught, wild salmon from the Quinault American Indian Tribe.

Dungeness Crab- Fresh picked red crab from the Pacific waters near the California coast.

Garlic Scape – the green shoot (or tendril) that sprouts from a garlic bulb and is different from green garlic.

Gnocchi - a classic potato dumpling, seared to give a golden brown crust.

Green Garlic - the part of the plant that first comes out of the ground in the beginning of spring. The garlic bulb is still in the ground until late summer.

Hericot Vert- A French variety green bean. They are very mild tasting, similar to the texture of asparagus.

Kumquat - a small citrus fruit in the orange family. Very similar to the taste of slightly bitter orange and the size of a gumball.

Kohlrabi- a cross between an apple and a turnip, belonging to the cabbage family.

Navel Shortrib- the shortrib on the lower part of the shortplate. Very tender in texture and full of flavor. They are served boneless.

Spätzle- German, these are tiny noodle “dumplings.”

Steelhead Trout- sustainable, farm raised trout from Sutton, NE. The fish are raised on the Eastern portion of the Ogallala aquifer.

Truffles - (white and black) fungi that grow at the roots of oak, chestnut and beech trees and are a prized luxury.

Wagyu Beef - aka Kobe Beef, is world renowned for its intense marbling and flavor (Majinola Meats | Panama, IA).