

CHEF'S PRIX FIXE

4 courses, shared for the table

70 per person

full table participation required

45 wine pairings

Let us make the decisions for you!

SNACKS

shima aji crudo*,
avocado, pineapple,
habanero dressing, crackers
21

house smoked
spanish olives,
thyme, garlic,
lemon
6

togarashi spiced
marcona almonds
6

ken's artisan bread,
cultured butter,
sea salt
6

asparagus, ricotta, almond + fiore sardo "granola", buttermilk-green garlic, herbs
21

burrata, dijon-carrot purée, roasted carrot salsa, sunflower seed, dill oil
19

citrus salad, whipped goat cheese, marcona almonds, salsa macha, sweet onions
16

goat cheese cappelletti, chili butter, ramps, fiddleheads, pecorino romano
25
add truffles 15

melted leek + potato pierogies, chive crème fraîche, hot sauce, truffles**
27

spaghetti, dashi brown butter, english peas, roasted morels, parmesan, sesame
26

GRILLED BAVETTE STEAK*

shio-koji, toast, asparagus, ramen broth + morel mushroom gravy
38

ALASKAN HALIBUT

grilled maitake vinaigrette, english peas, rhubarb, greens
38

GRILLED PORK TENDERLOIN for TWO*

shio-koji, herb salad, preserved lemon aioli, house mortadella, flatbread
58

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Foraged ingredients are uninspected products. Meat and fish are cooked to order. Menu modifications are politely declined. A 20% service charge will be added to parties of 6 or more.*



OYSTERS*

spicy herb mignonette
house hot sauce
half dozen 21
dozen 42

WAGYU BEEF TARTARE*

oregon wasabi leaf + stems,
spicy dressing, wagyu chicharron 23

FOIE GRAS TORCHON

confit rhubarb, rhubarb puree,
almonds, challah 21
add truffles 15

PERFECT FOIE PAIRING!

2021 petit manseng
camin larredya
jurançon, france 15

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