

First Courses

Regional Artisan Creamery Focus

Adam's Place would like to recognize the fantastic cheese available to us in the Pacific Northwest. These handcrafted cheeses range from mild to bold, soft ripened to dry aged.

They may be paired with condiments, ripe fruit or other cheeses to offer contrast.

Please enjoy our research into our Northwest bounty.

market price

Fresh Rocket from Hey Bayles Farm, and Fern's Edge Goat Cheese

Fern's Edge is making old world fromage blanc just down the road in Lowell, Oregon.

We have accented early season and tender rocket with fennel shavings and topped it all with a hint of pink peppercorn dust. Adam's new favorite early summer salad.

eleven

Oysters Rockefeller

One of the most closely held secrets in culinary history... We have searched far and wide for the original recipe and believe we have come as close as anyone to the real recipe from Antoin's in

New Orleans. Indigenous oysters from the Oregon Coast baked on the half shell with green herbs, garlic and shallots.

thirteen

Cambazola and Slow Roasted Garlic

A twist on our signature Cambazola Fondue. A whole slow-roasted garlic bulb served with soft warm Cambazola and oversized seasoned croutons.

eleven

Hey Bayles Farm's Organic Field Greens

Tossed with your choice of creamy Stilton blue cheese dressing or a white balsamic-honey vinaigrette.

six

Fra' Mani Caesar

Creative Grower's organic red, green and freckled romaine lettuces served with shaved artisan salami from San Francisco, fresh oversized croutons and finished with shaved Reggianito cheese.

twelve

Crispy Buttermilk and Semolina Crusted Calamari

The secret to this crispy, tender calamari is the time it is allowed to rest in the seasoned semolina flour before it is flash fried. Served with jalapeno-cilantro aioli.

twelve

We strive to use local, all natural, organic, and sustainably raised products.

Special dietary needs can be accommodated, please ask.

Second Courses

Fresh Tagliotelle with Morels & House Smoked Muscovy Duck Breast

Fresh pasta cooked to order and gently tossed with wild foraged mushrooms, wilted greens and julienne of smoked duck breast. Finished with brandy, sherry and a generous topping of angel shredded aged Reggianito cheese.

twenty three

Cedar Plank Roasted Wild Pacific Halibut With Fava Beans

This summer favorite is served atop buttermilk and chive smashed potatoes, surrounded by a rustic fava bean puree and finished with chives and crèmè fraîche. This dish is like a cherub pointing its arrow directly at the beginning of summer.

twenty seven

Wild American Shrimp Pernod and Farmers Cheese Gnocchi

Seared in a hot sauté pan with garlic, shallots and Pernod and finished with a cream reduction. Accented with roasted fennel.

twenty five

Free Formed Farmer's Market Lasagna

It is so easy to walk across the street to the Farmer's Market to pick out a selection of fresh vegetables for this vegetarian entrée. Layers of fresh pasta, our house tofu-ricotta and garden vegetables are topped with marinara sauce and mozzarella cheese.

twenty four

From the Grill

7 oz. petit filet

twenty-nine

9 oz. Filet Mignon

thirty-six

1-1/4" New York Strip

thirty-two

(Chef's Exclusive Miller Ranch Beef; Hormone and Antibiotic Free)

Choose a Side for Your Grilled Item

Buttermilk Smashed Potatoes

Ricotta Gnocchi with shaved aged Reggianito cheese

All grilled items are also accompanied by seasonal organic vegetables

Choose a Sauce for Your Grilled Item

Chimichurri – Argentine spicy fresh herb pesto

Boursin Cream Sauce - Artisan goat cheese with a garlic and rosemary infusion

Diablo Sauce – Adam's spiced devil sauce, three days in the making

This menu designed by Chefs Adam J Bernstein & Melissa Williams on May 27th, 2008
There will be an 18% gratuity added to all tables of 6 or more. Split entrée's will be charged \$8
Adam's Place is available for weddings, meetings and seminars.