

# VALENTINE'S DAY DINNER MENU

## white by the glass

**16 white rabbit**  
*or 9.25*

**16 pinot gris**  
*dampier vineyard, columbia gorge, or 9.25*

**16 chardonnay**  
*dundee hills, or 9.25*

**15 viognier**  
*chukar ridge vineyard wa 10.50*

**16 hess select sauvignon blanc**  
*north coast, ca 9*

**14 mt. eden chardonnay**  
*edna valley, ca 14*

## red by the glass

**14 black rabbit red**  
*columbia valley 9.25*

**15 pinot noir**  
*fennwood vineyard, or 11.50*

**15 cabernet sauvignon**  
*alder ridge, columbia valley 11.50*

**14 syrah**  
*chukar ridge vineyard, wa 11.50*

**13 l'ecole no. 41  
cabernet sauvignon**  
*columbia valley, wa 16*

**02 chateau lanessan haut-medoc**  
*fr 16*

## starters

**whole marinated castelvetroano olives 4**

**house pork rinds**  
red chermoula, aji amarillo chili sauce 5

**roasted blue kuri squash soup**  
coconut milk, madras curry, toasted walnuts 5 / 7

**lobster bisque**  
saffron, maine lobster meat, creme fraiche, chives 9

**caesar salad**  
romaine leaves, garlic croutons, creamy parmesan dressing 6 / 11

**apple & blue salad**  
local apples, rogue creamery smokey blue cheese, candied pecans, white balsamic vinegar 6 / 11

**bigeye tuna tartare\***  
marinated raw tuna, tamari, scallion, sesame, chili oil, wonton chips 15

**half dozen capital oysters on the half shell\***  
champagne mignonette, dried edgefield chile sauce, lemon 14

**fried brussel sprouts**  
applewood bacon gastrique, bee local smoked honey, parmesan 11

**antipasti plate**  
levoni salami, artisanal cheeses, pickled vegetables, grainy mustard, toasted baguette 16

## mains

**roasted eggplant raviolis**  
roasted red beets, hazelnuts, marinated peppers, chevre 20

**seared rare bigeye tuna\***  
nori risotto cake, edamame, tempura oyster mushroom, watermelon radish, tamari-ginger glaze 31

**seared dayboat scallops**  
butter whipped potatoes, fiddlehead farm purple broccoli, bacon, watercress 32

**alaskan red king crab legs**  
fried bamboo rice, shaved vegetable salad, kimchi, gochujang, butter 48

**grilled filet mignon**  
yukon gold potato gratin, grilled asparagus, tarragon, morels 37

**whole crispy quail**  
chestnut puree, brussel sprouts, pearl onions, huckleberry gastrique 24

**grilled pacific nw ribeye steak\***  
confit fingerling potatoes, broccolini, red wine mushroom reduction 38

**BLACK RABBIT RESTAURANT & BAR**  
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\*Items are cooked to order. Consuming raw or undercooked eggs, fish, poultry or meats may increase your risk of foodborne illness