



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Hors D'Oeuvres – Fall/Winter 2016

Twice-Baked Creamer Potatoes

With white cheddar, scallion and crème fraiche.

Black Olive Panisse Fries *+

With feta tomato aioli served in a cone.

Butternut Squash Bisque

With green apple and curry spices and apple crème fraiche—served in a demitasse cup.

Calmyrna Fig and Kalamata Olive Tapenade

With chevre on a crostini.

House-smoked NW Salmon Pizzetta **+

With Yukon gold potato, onions, capers and crème fraiche.

Chicken Roulade *+

Local chicken breast pounded thin and rolled with prosciutto, fontina and fried sage. Sliced and served on a skewer with fried sage aioli and seasonal fruit chutney.

Butternut Squash Tart

Roasted local butternut squash with Rogue Creamery blue cheese and candied pecans. Served in triangles.

Mushroom, Lemon and Teleme Profiterole

Housemade profiteroles filled with sautéed local Cremini and wild mushrooms, preserved lemons and sliced teleme cheese.

Blue Cheese Mousse

Local blue cheese with fig shallot jam and fried sage on a spelt crostini.

Duck Confit

Served on a housemade blue corn tortilla with rutabaga puree and OR blueberry jam.

Smoked Salmon

House-smoked salmon mousse served on our pumpkin seed crackers with toasted pumpkin seeds.

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truitt Brothers, Willamette Valley Cheese



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Salads & Sides – Fall/Winter 2016

Local Salad Greens

With roasted shallot vinaigrette, dried NW cherries and shaved, oven-roasted butternut squash.

Wilted Local Greens

Kale, mustards, chard, and collards with olive oil, lemon and garlic.

Pan-Seared Local Broccoli

High-heat seared with garlic and a pinch of chili flake.

Roasted Hakurei Turnips

With olive oil and toasted caraway.

Rosemary and Maple-Glazed Winter Vegetables

Squashes and roots, roasted with a buttery glaze until brown, sweet and creamy.

Roasted Potatoes

Local potatoes roasted with olive oil, garlic and rosemary.

Classic Caesar

With crispy romaine, housemade dressing, shaved Grana Padano and Brindisi cheeses and housemade croutons.

Frisee Salad

With endive, baby greens, toasted walnuts, bacon and Dijon vinaigrette.

Greens and Pears

Local greens with juicy Columbia Gorge Asian pears, candied walnuts and sherry vinaigrette.

Roasted Local Romanesco

With brown butter and coriander.

Grilled Orange and Green Cauliflower

With turmeric and garlic.

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truiit Brothers, Willamette Valley Cheese



Roasted Delicata Squash and Blue Cheese Salad

With local greens, roasted Hood River apples, toasted pecans and horseradish apple cider vinaigrette.

Balsamic-Glazed Brussels Sprouts

With bacon and shallots.

Baked Sage Risotto

A baked version of the original—a little different, but very delicious.

With fontina cheese and sage.

Savory Bread Pudding

Buttery brioche cubes soaked with custard and baked with parmesan, pancetta and sage.

Yukon Gold Potato and Roasted Garlic Galette

Cauliflower Panzanella Salad

Toasted ciabatta with roasted cauliflower, currants, capers, toasted hazelnuts, red onions and red wine vinaigrette.

Pilaf of Lundberg Farms Wild Rice

With dried cranberries, walnuts and herbs.

Vegetable Risotto Cake

Seared cake with Brindisi cheese, carrots, onions, celery and herbs.

Truffled Stuffed Potatoes

Red potatoes with black truffle and parmesan filling.

Celery Root Gratin

With local cheddar, cream and herbs.

Truffled Cauliflower Puree

With tri-color roasted florets and roasted celery root.

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truitt Brothers, Willamette Valley Cheese

www.artemisfoods.com

503.233.8539



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Dinner Entrees - Fall/Winter 2016

Chicken Picatta

Sauteed local chicken breast with lemon, butter, white wine, capers, shallots and parsley.

Butternut Squash Ravioli

Locally-made ravioli stuffed with butternut squash and gorgonzola, served with brown butter sage sauce, vermouth-plumped cranberries and shaved Brindisi cheese.

Sage-Roasted Turkey Breast

NW turkey breast marinated in herbs and roasted.
Served sliced with Hood River apple and cranberry chutney.

Stuffed Delicata

Cylinders of delicata squash stuffed with quinoa, roasted tofu and dried fruit.
Served with chimichurri and herb salad.

Pasta with Broccoli Raab and Sausage

Locally-made pasta tossed with housemade pork sausage, sautéed broccoli raab and goat cheese, with a touch of lemon and chili flake.

Grilled NW Teres Major **+

NW steak tenders, marinated in garlic and herbs, grilled and sliced
and served with either Romesco sauce or chipotle cilantro butter.

Ancho-Grilled Pork Loin

Local pork loin marinated with ancho chiles, grilled and served sliced with smoky tomato salsa.

Vegetarian Timbale

Layers of red wine-braised lentils, cheesy risotto, braised local greens and butternut squash
served with tomato coulis. Can be vegan upon request.

Lamb Sirloin **+

Tender lamb marinated in garlic and herbs, roasted and served with mint almond chutney.

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truitt Brothers, Willamette Valley Cheese

www.artemisfoods.com

503.233.8539



Stuffed Pork Chop

Local pork chop, marinated in garlic and herbs and stuffed with goat cheese, thyme, shallot and dried Italian plum, oven-roasted and served with whole grain mustard pan sauce.

Local Cod

Local cod marinated with herbs and seared. Served with a mushroom ragout.

Horseradish-crust NW Salmon **+

PNW salmon filet with a horseradish crust and served with lemon caper cream.

Harissa-Grilled NW Albacore Tuna Loin **+

Local and sustainably-fished albacore tuna loin spiced with warm North African flavors, seared and served sliced with tangerine beurre blanc.

Fennel-Stuffed Pork Roast

Local pork loin rolled and stuffed with braised fennel, pork shoulder and herbs, roasted and served sliced with black olive and roasted tomato pan sauce.

Wild-Caught Halibut

Dusted with star anise and Szechuan peppercorn, pan seared and served with soy ginger lemon sauce.

Steak and Halibut Duo **+

Seared halibut filet with sauce verte, paired with grilled and sliced NW teres major served with Romesco-infused red wine butter sauce.

****Beef, lamb, tuna and salmon are cooked to just how we like it!**

+Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truitt Brothers, Willamette Valley Cheese

www.artemisfoods.com

503.233.8539



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Dinner Desserts – Fall/Winter 2016

Pumpkin Cheesecake

Luscious organic pumpkin cheesecake with buttery gingersnap crust and spiced sour cream topping.

Walnut Cranberry Tart

With organic maple crème anglaise.

Gingerbread Bread Pudding

With Hachiya persimmons, candied orange and hard sauce.

Chocolate Hazelnut Torte

Layers of chocolate cake, hazelnut meringue, bittersweet chocolate ganache, cream and Cointreau caramel.

Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truiit Brothers, Willamette Valley Cheese