



## The Oregon 'Omakase' Experience

\$195 or \$315 per person

*Our most elevated and expressive experience; designed to strike a balance between over 100 years of Chef Czarnecki's family restaurant's history and our continued desire to strive forward.*

**Philosophy:** Borrowed from Japanese, meaning 'to entrust' (任せろ, *makaseru*). The "Oregon Omakase Experience" is conceived to be the next evolution of the traditional, prix-fix, fine-dining menu.

**Menu:** Most courses are selected from our "Mushroom Madness Menu". Your evening will open with a particularly indulgent 'amuse bouche' and prior to dessert, you will be welcomed to a tasting of cheese from our fromagier and his cheese chariot. Our "Into the Woods" dessert is a shared, mycological, pièce de resistance.

**Wine:** In lieu of wine pairings, we offer this menu alongside our world renowned list of Oregon Wine, especially Pinot Noir, that we have been developing, aging, and cellaring for the last 25 years.

*Must be ordered by the entire table. Substitutions and allergy considerations are limited.*

### Tête de Cuvée

For those seeking the most exclusive experience we offer the Tête de Cuvée Oregon Omakase Menu. This enhanced offering includes caviar, foie gras, authentic Japanese Wagyu, and begins with a glass pour from one of our favorite sparkling wine producers.

*Your experience is led by: **Chef/Owner:** Christopher Czarnecki | **Director of Hospitality/Lead Sommelier:** Levi Seed*

***Sous Chef:** Ian Griffith | **Pastry Chef:** Marcus Lucht | **Sommelier:** Gregory Edmunson*

***Bar Director:** Alexander Wilson | **Service Team:** Annie Sackett, Adan Salazar, Mark Irving, Maureen Ott |*

***Behind the scenes:** Andrew DiLorenzo, Dominique O'Leary | **Gardener:** Cloe Rice*

*The Joel Palmer House Restaurant | 600 Ferry St. Dayton, OR 97114 | 503.864.2995*

*2/20/2024*

### A Note on our Service Charge

We add a 20% service charge to the bill and there is no need or expectation to tip. This allows the restaurant to compensate all our employees fairly, competitively, and with stability. The restaurant pays 100% health and dental insurance to our full time employees as well as matching funds to our 401k program. We believe hospitality is a team sport, and that it takes an entire team to provide you with the experiences you deserve.



*In consideration of other guests, please refrain from using flash photography.*

*We request that children are kept quietly at the table and please silence your cell phone.*

*To read more about the history of The Joel Palmer House please scan the QR code.*



## Mushroom Madness Tasting Menu 5 courses, \$145 per person

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### First Course

Maitake Hummus (*vegetarian*) tahini, burrata, Mediterranean pickled red onion, house pita bread

Spring Greens strawberry & candy cap mushroom dressing, strawberry, pickled enoki, toasted Marcona Almonds, Fromage Blanc, and dried blueberry

Elk Tartare\*\* kimchi, black garlic & anchovy aioli, black garlic emulsion, and black sesame cracker

### Second Course

Joe's Wild Mushroom Soup\* purée of Slippery Jack Mushrooms (*Suillus luteus*) with a sunken quenelle of mushroom risotto

Three Mushroom Tart\*, Slippery Jacks, Porcini (*Boletus edulis*), and Button Mushrooms (*Agaricus bisporus*)

Escargots garlic butter, Black Trumpet Mushrooms (*Craterellus cornucopioides*), and lemon-lime-yuzu emulsion

### Third Course

Pan Seared Scallops (add ½ oz Caviar \$45) with Spring Pea and pea-shoot pesto, linguini, house pancetta, and chanterelles

Sturgeon (add ½ oz Caviar \$45) Jamaican Jerk sturgeon with black bean Pico, mashed plantains, chanterelles and cilantro-lime crema

Steamed Mussels Northwest Shoyu Mussels, kombu dashi, black trumpet & togarashi 'ramen' compound butter

### Fourth Course

Beef Stroganoff\* tenderloin with wild mushrooms and seasoned rice

Duck Breast marinated in elderberry, espuma, lavender-honey, kalettes, and morels (add pan-seared foie gras \$20)

### Fifth Course

A rotating selection of desserts



THE  
JOEL PALMER  
HOUSE

## Indulgent Additions

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Northwest Oysters on the half shell\*\* \$3.50/each with a trio of mignonettes (6 piece minimum)

55 Day-In-House-Dry-Aged Prime NY \$56/4oz with fresh herb truffle salsa (*Tuber Oregonense*)

Bone Marrow \$35 with a Calabrian chili and fresh rosemary butter, and rosemary pinot demi-glace

Steamed Mussels \$29

Tsar Nicoulai White Sturgeon Caviar\*\*  
Reserve \$115/oz  
Golden Reserve \$195/oz  
Crown Jewel \$460/oz  
(*Acipenser transmontanus*)  
sustainably farmed in California,  
served with traditional accompaniments

\*denotes signature, Czarnecki family recipes

\*\* Oregon State Law requires to inform you that raw or undercooked foods increases the risk of food borne illness

"Wild Mushrooms: not an inspected product"