

Mushroom Madness Tasting Menu 5 courses, \$155 per person

First Course

Maitake Hummus (*vegetarian*) sun dried tomatoes, tzatziki, Mediterranean pickled red onion, basil pita bread

Melon “Caprese” trio of compressed melons, burrata, olive oil foam, passionfruit emulsion and pickled enoki mushrooms

Elk Tartare** kimchi, black garlic aioli, soy 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 rhubarb & citrus emulsion

Third Course

Pan Seared Scallops (*add ½ oz Caviar \$45*) seared Creole Scallops with caramelized tomato and trinity vermicelli, green pepper bacon jam, and morels

Sturgeon (*add ½ oz Caviar \$45*) green peppercorn crusted with seared king trumpet mushrooms, guajillo oil, tomatillo and shishito Verde

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

Fourth Course

Beef Stroganoff* tenderloin with wild mushrooms and seasoned rice

Tandoori Duck Breast (*add pan-seared foie gras \$20*) fenugreek couscous, mint-cilantro chutney, and chanterelles

Fifth Course

A rotating selection of desserts

*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”



THE
JOEL PALMER
HOUSE

Indulgent Additions

Northwest Oysters on the half shell** \$3.75/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



The Oregon 'Omakase' Experience

\$215 or \$335 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

5/28/2024

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.

