

B I S T R O
CASANIS

1639 NW GLISAN STREET

PORTLAND, OR 97209

503-546-1696

Appetizers

Cold Smoked Atlantic Salmon

Served Warm with a Pink Grapefruit-White Port Mousseline

Pâté Maison

Pommery Mustard, Cornichon and Pumpernickel Toast

Braised Belgian Endive Salad with Poached Crayfish

Tarragon Mayonnaise

Oeuf Sur le Plat Avec Jammon Cru

Serrano Ham with a Soft Cooked Duck Egg and Croutons Fried in Duck Fat

Manila Clams "Basques"

Steamed Clams with Dried Chorizo, Piquillo Peppers and Spanish Green Olives

Seared Slab of Hudson Valley Foie Gras

With Candied Kumquats and Smoked Marcona Almonds

(15. Supplement)

Creamy Roasted Sun Choke Soup

With a Brown Butter-Back Trompette Mushroom Vinaigrette

Casanis Salad

Mixed Organic Greens with a Casanis Vinaigrette

Entrees

Crispy Five Spice Duck Leg Confit 40.

Chestnut Spaetzle, Caramelized Oyster Mushrooms and Baby Cress

Spiced Wine Brined and Grilled Pork Tenderloin 40.

Fondue of Baby Leeks, Green Apples and Fresh Coriander Seeds

Braised Rabbit and Sage-Mascarpone Gnocchi 35.

Glazed Root Vegetables with an Aromatic Arugula Pistou

Pan Roasted and Crispy Skinned Pintade 45.

Caraway Scented Cabbage and a Juniper Infused Dark Chicken Jus

Grilled Wild Pacific King Salmon 42.

Beluga Lentils, Pancetta and Mustard Braised Fennel

Poached Alaskan Halibut 45.

Maroon Carrot Risotto with a Lemongrass Nage and Baby Bok Choy

Braised Beef Shank "En Souvide" 45.

Meyer Lemon Gremolata and a Creamy Potato Puree

Pan Roasted Coulotte Steak Bordelaise 45.

Red Wine, Marrow Butter and Yukon Gold Potatoes

Bradley Borhardt, Chef

Gabriel Gil, Chef de Cuisine