POTATO AND WILD ONION SOUP
Oregon Black Truffle, Watercress

SPOT PRAWN CEVICHE
Watermelon Radish, Poblano, Yuzu Koshu, Avocado

BURRATA
Zucchini, Smoked Tomato, Romesco, Miner’s Lettuce, Grilled Baguette

ENTREES

WILD MUSHROOM PITHIVIER
Puff Pastry, Foraged Mushrooms, Braised Greens, Maitake Puree, Chicories

CEDAR PLANK KING SALMON
English Peas, Morel Mushrooms, Fiddleheads, Sauce Vert

GRILLED PORK COPPA
Miso-Creamed Swiss Chard, Green Garlic Confit, Honey-Roasted Turnips

STEAKS

6 OZ. BEEF FILET MIGNON
12 OZ. NEW YORK STRIP
16 OZ. DRY-AGED BISON RIBEYE

ALL STEAKS ACCOMPANIED BY
Roasted Red Potatoes, Dill Crème Fraîche, Grilled Asparagus, Smoked Herb Butter

NOTE: This menu is for sample purposes only. Pomp’s menu is modified nightly.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.
Vegetarian options available.