



- housemade brioche 7.  
WHIPPED BUTTER, MALDON SALT
- warm marinated olives 5.  
CASTELVETRANO, NICOISE, PICHOLINE, CERIGNOLA, KALAMATA
- ½ dozen oysters on the half shell\* 13.  
BLOOD ORANGE SERANO GRANITA
- cheese and charcuterie board 14.  
HOUSE CRACKERS, FRESH FRUIT, HOUSE PRESERVE
- confit green almonds 8.  
HOUSE BACON, CABOT CLOTHBOUND CHEDDAR
- spicy hammered beef 18.  
THAI SHREDDED SHORT RIB, SPICY NAM JIM, PEANUTS
- rice paper rolls 11.  
ROASTED PORK, HONEYCRISP APPLE, CUCUMBER, MINT, BASIL
- steelhead rillette 15.  
REISLING GELEE, PICKLED CARROTS, HOUSE CRACKER, MEYER LEMON
- hiramasa crudo\* 16.  
CARROT CHILI VIN, PICKLED GINGER, PEANUTS
- scallop aguachile\* 14.  
CUCUMBER, LIME, SERANOS

- bourbon-roasted carrots 10.  
CANDIED MARCONA ALMONDS, FRIED SAGE
- bella terra gardens red leaf lettuce 9.  
CASTELVETRANO OLIVE VINAIGRETTE, MARCONA ALMOND PICADA
- roasted local mushrooms 10.  
BLACK GARLIC CRUMBLE, CONFIT SPRING ONION, BERNAISE YOGURT
- blistered fava beans 10.  
TAMARI, PEANUTS, CILANTRO
- roasted fruit city asparagus\* 12.  
PROSCIUTTO, POACHED LOCAL DUCK EGG, WHOLE GRAIN MUSTARD
- laotian crispy rice 14.  
PEANUTS, GRILLED PORK SAUSAGE, FRESH HERBS, LIME
- chili chictarra pasta 24.  
BRAISED LAMB, MASCARPONE, HAZELNUTS, HERBS
- shio ramen\* 25.  
PORK BELLY, SOY CURED EGG, GREEN ONION, BLACK GARLIC, HOUSEMADE RAMEN NOODLES
- farm egg garganelli pasta 25.  
SPRING VEGETABLES, PISTACHIO, PRESERVED BLOOD ORANGE, PROSCIUTTO
- columbia river steelhead\* 26.  
SQUID INK CAVATELLI, ROMESCO, RAMPS, GRILLED CARROTS
- alaskan weathervane scallops\* 28.  
CHICKWEED GREMOLATA, RAMP OIL, MINERS LETTUCE, GREEN ALMONDS
- 9oz flat iron steak\* 28.  
PEPPER MUSTARD, WHIPPED RICOTTA, CILANTRO
- seared chuck steak\* 27.  
SCRAMBLED GOOSE EGG, AVOCADO, YAKIMA ASPARAGUS

**Our Chef's Menu 65/person.**  
 'HANDS-FREE' 7-8 COURSE MENU FOR YOUR WHOLE TABLE TO SHARE\*, CHOSEN BY OUR CHEF DAILY.  
 A FUN WAY TO TASTE THROUGH OUR MENU WITHOUT HAVING TO CHOOSE! *ALLOW 2 HOURS TO ENJOY.*  
 \*PARTICIPATEION BY THE ENTIRE TABLE IS REQUIRED. WE ARE *USUALLY* ABLE TO ACCOMMODATE DIETARY RESTRICTIONS, BUT NOT ALWAYS.

\*RAW OR UNDERCOOKED FOODS, ALTHOUGH DELICIOUS, MAY BE HARMFUL TO YOUR HEALTH. PLEASE NO SUBSTITUTIONS, UNLESS IT'S A LIFE-THREATENING ALLERGY. AUTOMATIC GRATUITY MAY BE ADDED FOR LARGE PARTIES OR UNSIGNED CHECKS.