



housemade brioche 7.
WHIPPED BUTTER, MALDON SALT

½ dozen oysters on the half shell* 13.
HOT CHILI VINAIGRETTE, RADISH

sweet coconut pancakes 9.
SCALLIONS, TOASTED SESAME

imported cheese & house crackers 10.
CYPRESS GROVE MIDNIGHT MOON, THYME HONEY, CHEVRIL, GRILLED APRICOT

korabuta pork spare rib 17.
APPLE MUSTARDA, CHIPOTLE, MASCARPONE

elk tartare* 15.
FRIED ONION, SOY-CURED EGG YOLK, ROASTED BABY TURNIPS, ARUGULA FLOWER

dungeness crab poutine 15.
YUKON GOLD POTATOES, MASSAMAN CURRY, GOCHUJANG

albacore tuna crudo* 16.
SOY VINAIGRETTE, PICKLED GREEN ONION, LEEK AIOLI, RICE CRACKERS

scallop crudo* 14.
STRAWBERRY SALSA, GRILLED GREEN ONION, ARBEQUINA OIL

soil to sky farm lettuces 12.
CASHEWS, MULBERRY, ZUCCHINI, GRILLED APRICOT VINAIGRETTE, DANIEL'S ARTISAN CHEESE

daniel's artisan fuego cheese & bella terra gardens 12.
BARREL AGED FETA, SUGAR SNAP PEAS, MINT, OREGANO, BORAGE

english pea & asparagus snow 10.
BRIOCHE PICADA, CHERRY AGRODULCE, CARROT TOP GREMOLATA

grilled fruit city asparagus* 12.
TURKEY EGG SABOYON, PARMESAN, CHICKWEED

laotian crispy rice 14.
PEANUTS, GRILLED PORK SAUSAGE, FRESH HERBS, LIME

leek ash pansotti pasta 23.
HOUSEMADE RICOTTA, SMOKED ONION SOUBISE, PRESERVED BLOOD ORANGE, FARM VEGETABLES

shio ramen* 24.
PORK BELLY, SOY CURED EGG, GREEN ONION, BLACK GARLIC, HOUSEMADE RAMEN NOODLES

braised duck pappardelle 26.
SUMMER SQUASH, CHERRY TOMATOES, FINE HERBS

wild pacific prawns 22.
SPICED ROASTED GARLIC, ESCABECHE, FRESH HERBS

poached sockeye salmon* 27.
CHILLED ASPARAGUS, SUGAR SNAP PEAS, SUMMER SQUASH, YUKON GOLD POTATOES, HAZELNUTS

bone-in kurobuta pork chop* 26.
MUSTARD GLAZE, MINT YOGURT, YAKIMA ASPARAGUS, ENGLISH PEAS

grilled bavette steak* 28.
GOCHUJANG, PICKLED SUMMER SQUASH, CHARD, SCALLION, SWEET SOY

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.*

*PARTICIPATION BY THE ENTIRE TABLE IS REQUIRED. WE ARE *USUALLY* ABLE TO ACCOMMODATE DIETARY RESTRICTIONS, BUT NOT ALWAYS. JUST ASK!

Wine Pairing 35/person. (NOT REQUIRED FOR WHOLE TABLE)

IT IS TOUGH TO CHOOSE JUST ONE GLASS OR BOTTLE OF WINE TO GO WITH AN 8-COURSE MEAL! LET US PAIR WINES ALONG THE WAY (USUALLY 4-5 THREE-OUNCE POURS TO GO WITH EVERY OTHER COURSE, DEPENDING ON THE MEAL).