



elk tartare* 14.
ASHBROOKE CROSTINI, DIJON, RADISH

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

truffle seastack tart 10.
CHERRY AGRODOLCE, FRIED LEEKS

compressed hermiston watermelon 12.
RICOTTA, PISTACHIO, MINT, SOIL TO SKY TOMATOES

sweet corn elotes 10.
KEWPIE MAYO, KIMCHI, JALAPEÑO

albacore tuna crudo* 16.
BERRY ZU, CILANTRO, LOCAL BERRIES, SMOKED HONEY

fried veal sweetbreads 13.
PANANG CURRY, OIL-CURED CHILE, CHERRY TOMATOES, LOCAL HERBS

bella terra breen lettuce 12.
PEACH VINAIGRETTE, BALSAMIC GLAZE, DANIEL'S ARTISAN FUEGO, BRIOCHE BREAD CRUMBS

wasabi bella terra green beans 10.
CILANTRO, CRISPY WONTONS

shrub steppe farm summer squash 11.
MAMA LILS, BACON, SOIL TO SKY PEPPERS

bella terra chilled beets 11.
MARINATED LOCAL BEETS, HOUSE RICOTTA, SEEDS & GRAINS, BEET SORBET

roasted j&m mushrooms* 12.
CORN SOUBISE, DUCK YOLK

crispy rice 14.
DUNGENESS CRAB, RAINIER BLUEBERRIES, RED CURRY, CORN, SNAP PEAS, MARCONA ALMONDS

farm egg ravioli* 24.
HOUSE RICOTTA, BOUDIN NOIR, RED PEPPER COULIS, SUMMER SQUASH

carrot top pesto garganelli 25.
SWEET CORN, SOIL TO SKY TOMATOES, FETA

wild king salmon* 25.
SOIL TO SKY CARROTS, J&M MUSHROOMS, BLACK GARLIC AIOLI, BASIL OIL, FRESH HERBS

seared ahi tuna* 27.
SUMMER VEGETABLE NAMASU, TEMPURA GREEN ONIONS, TOBIKO

seared alaskan weathervane scallops* 27.
KOREAN RICE CAKES, PICKLED RAINIER FRUIT BLUEBERRIES

seared spider steak* 25.
FRIED NEW POTATOES, CHIMICHURRI, ROASTED GARLIC AIOLI

grilled bavette steak* 28.
PEACH SALSA, LOCAL RADISH & TURNIPS, ARUGULA

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).

*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.