



half dozen oysters* 13.
MEYER LEMON GRANITA, CILANTRO OIL

roasted elephant garlic 9.
THYME HONEY, GRILLED HOUSEMADE WHEAT BREAD

fromage de tete 9.
PORK HEAD CHEESE, DIJON MUSTARD, PICKLED FENNEL HOUSE CRACKERS

baked seastack cheese 12.
PUFF PASTRY, SMOKED APPLE BUTTER, HOUSE CRACKERS

snake river farms NY tartar* 14.
ANCHOVY AIOLI, PICKLED MUSTARD SEEDS, LAVASH

hamachi crudo* 15.
HONEY MISO, ROASTED PEPPER COULIS, FRIED SHALLOT

salt roasted beets 12.
ELDERBERRY AIOLI, HAZELNUTS, WHIPPED MASCARPONE, CHAMPAGNE VINAIGRETTE

roasted baby carrots 12.
PANGRATTATO, SHAVED FENNEL, APPLE GASTRIQUE, SMOKED APPLES, ALMONDS

fried brussel sprouts 11.
MAMA LIL'S PEPPERS, ROASTED GARLIC, NAM PLA, PONZU, TOASTED RICE POWDER

toasted cauliflower 13.
FRIED ONIONS, BLACK GARLIC CRUMBLE, LEMON BUTTERMILK

brown butter gnudi pasta 18.
BUTTERNUT SQUASH, FRIED SAGE, HOUSE CHORIZO, CANDIED WALNUTS

roasted garlic potato culurgioni 24.
SQUASH, ROASTED PORK BELLY, SULTANAS

yakama nation sturgeon 24.
HERBS, ANAHEIM PEPPERS, NAM CHIM

grilled petite tender steak* 27.
CELERIAC PUREE, BROCCOLINI, YAKINIKU SAUCE

flat iron steak* 28.
MISO HONEY COMB, SALSA VERDE, HOUSE POTATO CHIPS

Our Chef's Menu 65/person.

'HANDS-FREE' MULTI-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!

*PARTICIPATION BY THE ENTIRE TABLE IS REQUIRED, ALLOW 2 HOURS TO ENJOY.

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.