



half dozen oysters* 13.
FRIED SHALLOT, NAM PRIK, GARLIC, THAI CHILI, NAM JIM

baked seastack cheese 11.
MEMBRILLO, HOUSE CRACKERS

warmed mixed olives 7.
THYME, CITUS, GARLIC

albacore tuna tatake* 16.
SWEET SOY, SESAME SEED, MISO PUREE

hamachi crudo* 14.
GOCHUGANG CARROT VINAIGRETTE, TOASTED PEANUTS, PICKLED GINGER, GAMACHIO

beet-cured steelhead belly 11.
PARMESAN PIZELLE, CRÈME FRAICHE, SOFT BOILED EGGS, CAPERS

brussel sprouts 12.
BACON LARDONS, CANDIED PECANS, GOAT CHEESE VINAIGRETTE, CAULIFLOWER PUREE

beets and beets and beets 14.
PICKLED BEETS, BEET ESPUMA, DEHYDRATED BEET CHIPS, BEET POWDER, SALT FOAM

chinese broccoli 13.
MARINATED MUSHROOMS, WALNUTS, LAP CHONG CHINESE SAUSAGE

root vegetables 11.
CONFIT CARROT PUREE, SALSIFY, FRIED LOTUS ROOT, BEETS, PARSNIPS

crispy rice salad 16.
GROUND PORK SAUSAGE, MINT, BASIL, CILANTRO, PEANUTS

braised beef raviolo 22.
BUTTERNUT SQUASH, CREAM, J&M MUSHROOMS, CHIVE OIL

housemade ramen* 24.
PORK BELLY, SIX-MINUTE EGG, CABBAGE, NORI, TARE, SAMBAL, TEMPURA MUSHROOM

alaskan weathervane scallops* 28.
PICKLED BRUSSEL SPROUTS, SHITAKE CREAM, PANGRATTATO

pho-spiced yakama nation sturgeon* 28.
TEMPURA FRIED STURGEON, BEAN SPROUTS, BASIL, HOISEN-SRIRACHA

korean braised short rib 28.
WHITE KIMCHI, GRILLED GREEN ONION, CRISPY RED ONION

grilled snake river farms flat iron 26.
PARSNIP PUREE, PARSNIP CHIPS, CIPOLLINI ONIONS, HORSERADISH CREAM

grilled 32oz. bone-in porterhouse* 45.
POMMES PUREE, CHIMICHURRI

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 A MULTI-COURSE MEAL! LET US PAIR WINES ALONG THE WAY (USUALLY 3-4 THREE-OUNCE POURS TO GO WITH EVERY OTHER COURSE, DEPENDING ON THE MEAL).