



half dozen oysters* 13.
ON THE HALF SHELL, HUCKLEBERRY MIGNONETTE

georgian shropshire blue cheddar cheese 12.
HOUSE CRACKERS, MARCONA ALMONDS, APPLE COMPOTE, COSMIC CRISP APPLES

thai red curry-cured salmon* 16.
SHRIMP, BASIL, LIME, NAM PRIK

hiramasa crudo* 14.
HEIRLOOM TOMATOES, HABANADA PEPPERS, NAM PLA, CRISPY SHALLOTS, CHILI OIL

grilled shishitos & peaches 12.
KRUEGER PEPPER GARDEN SHISHITO PEPPERS, MCILRATH FARM PEACHES, GOAT CHEESE LIME

compressed melon 13.
CUCUMBER VIN, COTIJA CHEESE, PISTACHIOS, PROSCUITTO POWDER, CILANTRO YOGURT

mcilrath farm fresh tomatoes 12.
ROASTED GARLIC AIOLI, CELERY HERB SALAD

roasted bouchey potatoes 11.
SAUCE GRIBICHE, HARD BOILED EGG

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

braised duck campanelli pasta 26.
MCILRATH FARM TOMATOES AND ZUCCHINI, SHALLOTS, ROSEMARY BLOOD ORANGE MARMALADE

spaghetti antalina 24.
HOUSEMADE SPAGHETTI NOODLES, SARDINES, WALNUT BREADCRUMBS, GARLIC, RED PEPPER FLAKES

seared alaskan weathervane scallops* 28.
ROASTED PEPPER AND CUCUMBER PUREE, PICKLED BEETS, APPLE HORSERADISH RELISH

butter sturgeon 26.
YAKAMA NATION STURGEON, FARM TOMATOES, SWEET CORN, WALLA WALLA SWEET PEPPERS, INDIAN CURRY

pork chop porterhouse 28.
CARLTON FARM PORK CHOP, COCOA NIB PICADA

grilled new york steak 28.
GRILLED J&M MUSHROOMS, CORN CROQUETTE, SHISHITO PEPPER SALSA

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).