

half dozen oysters*	14.
ON THE HALF SHELL, COSMIC CRISP MIGNONETTE, GF	
substitute oyster topping with local sturgeon caviar add	10.
fried smelt	14.
JALAPENO, LEMON, REMOULADE	
hiramasa crudo*	16.
JALAPENO VIN, BLACK GARLIC PUREE, CELERY, SESAME SEEDS	
bison tataki*	17.
CARROT GOCHUGANG, PICKLED CHILI, WORCESTERSHIRE CHIPS	
albacore ceviche*	16.
RED ONION, CUCUMBER, FRIED GARLIC, SERRANO WHITE MISO, GF	
crispy pork belly*	13.
NAM JIM, CILANTRO, FISH SAUCE, GF	
charcoal-roasted turnips	14.
GRILLED PARSNIP, SWEET POTATOES, COCONUT CURRY, FRIED LEEK, COSMIC CRISP APPLES, GF	
salt-roasted beets	13.
TREE NUT SALSA, SHALLOT PUREE, TOASTED COCONUT AND SESAME, GF	
galician octopus and potatoes	16.
OLIVE OIL, ROASTED POTATOES, ONIONS, PAPRIKA, LEMON	
smoked sturgeon salad	15.
GREENS, PICKLED FENNEL AND JALAPENO, RADISH, LIME & GREEN CHILI VIN, GFO	
roasted chickpea salad	14.
CILANTRO OREGANO YOGURT, LIME, CHIPOTLE, HOUSE LAVASH, PECORINO, GFO	
roasted cauliflower	14.
DIJON RED WINE, PICKLED WITCFINGER GRAPES, TOASTED HAZELNUTS, MARINATED SHALLOT	
fried brussel sprouts	15.
GAMACHIO, HOISIN VINAIGRETTE, CILANTRO, GREEN ONIONS	
coriander-roasted carrots	15.
CARAMELIZED YOGURT, FENNEL POLLEN, WALNUT, GF	
housemade tagliatelle	26.
COCOA, PROSCIUTTO, LEEK, MASCARPONE, ROASTED RADISH, MINT	
house bucatini pasta	26.
NETTLE PESTO, PICKLED MUSHROOMS, GOAT CHEESE	
wild king salmon*	27.
POTOATO CROQUETTE, HORSERADISH CREAM, PICKLED PEPPERS	
alaskan weathervane scallops*	28.
SPRING ONION SOUBISE, PICKLED CAULIFLOWER, SHAVED RADISH, MICRO TARRAGON, GFO	
red wine braised pheasant	29.
ANDOUILLE SAUSAGE, SHITAKE MUSHROOMS, CIPPOLINNI ONIONS	
grilled sakura pork collar*	29.
KIMCHI NOODLES, PEANUT VINAIGRETTE	
beef roulade*	27.
AU POIVRE, MUSHROOM DUXELLE, PLEASANT HILL MUSTARD GREENS, ROASTED CIOPPOLINI ONIONS	

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, ***please allow 2 hours to enjoy.***

Wine Pairing 35/person.

(NOT REQUIRED FOR THE 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).