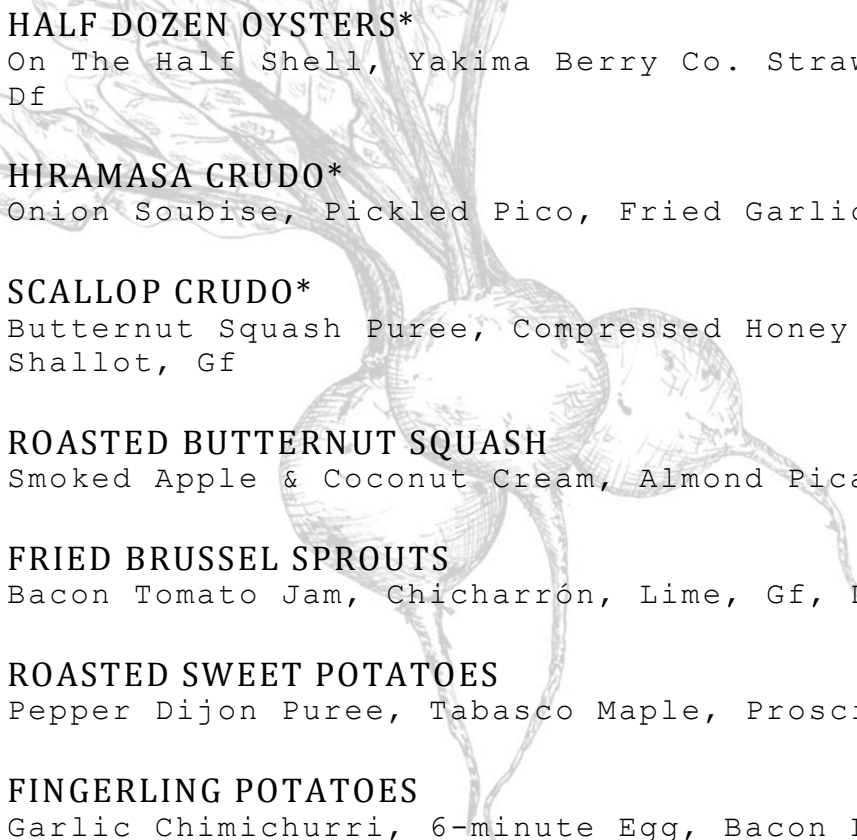


CHEF'S MENU

75/person.

A multi-course menu for your whole table to share, chosen by our chef daily.
**participation by the entire table is required, 8 persons maximum, please allow 2 hours to enjoy.*

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- HALF DOZEN OYSTERS*** 18.
On The Half Shell, Yakima Berry Co. Strawberry Soy Mignonette, Gf, Df
- HIRAMASA CRUDO*** 15.
Onion Soubise, Pickled Pico, Fried Garlic, Tree Nut Chili Oil
- SCALLOP CRUDO*** 16.
Butternut Squash Puree, Compressed Honey Crisp Apple, Fried Shallot, Gf
- ROASTED BUTTERNUT SQUASH** 14.
Smoked Apple & Coconut Cream, Almond Picada, Fried Sage, Vegan
- FRIED BRUSSEL SPROUTS** 15.
Bacon Tomato Jam, Chicharrón, Lime, Gf, Df
- ROASTED SWEET POTATOES** 14.
Pepper Dijon Puree, Tabasco Maple, Prosciutto, Gf, Df
- FINGERLING POTATOES** 15.
Garlic Chimichurri, 6-minute Egg, Bacon Lardon, Pecorino Cheese, Gfo
- ROASTED BEETS** 14.
Cotija Cream, Salsa Macha, Pickled Red Onions, Gf
- HOUSEMADE RIGATONI PASTA** 24.
Braised Beef, Preserved Blueberry Chimichurri, Roasted Garlic Cream
- HOUSEMADE RADIATORI PASTA** 23.
Coconut Apple, Caramelized Onion Soubise, Sous Vide Pumpkin, Kale, Pine Nuts
- ALASKAN HALIBUT*** 27.
Heirloom Tomatoes, Kalamata Olive Puree, Cucumber Red Onion, Oregano Fenugreek Vinaigrette, Gfo
- DUNGENESS CRAB CURRY** 28.
Massaman Curry, Chanterelle Mushrooms, Spinach, Delicata Squash
- SEARED DUCK BREAST*** 29.
Cannellini Beans, Kale, Apple, Chili Crisp, Grilled Bread
- SNAKE RIVER FARMS NEW YORK*** 30.
Butternut Squash Romesco, Fried Onion, Za'atar Spice, Curry Oil, Df, Gfo
- SNAKE RIVER FARMS PICANHA*** 31.
Roasted Golden Beets, Spiced Salsa Verde, Chanterelle Mushrooms, Gf, Df