

SEPTEMBER 1, 2022

1/2 DOZEN OYSTERS ON THE HALF SHELL* chili peach granita GF, DF	18.
WOOD-FIRED FETA yakima berry co, strawberry jam	15.
STEELHEAD AGUACHILE* marinated tomato, cucumber, radish, red onion, lime GF, DF	16.
STEAK TARTARE* toasted brioche, chive shallot oil, potato chip crumble, dijon DF	16.
CUCUMBER FENNEL SALAD orange honeydew, lemon dijon garlic vin, cashew peanut za'atar dukkah, dill, mint GF, DF	16.
ESQUITES lime mayo, fresno chili, cotija cheese, tajin GF	14.
ROASTED CABBAGE beets, miso vinaigrette, walnut dukkah, fried garlic GF, DF	13.
HEIRLOOM TOMATOES & SQUASH confit tomatoes, tomato balsamic vin, bautista farms summer squash, marinated mozzarella GF, DFO	15.
WOOD-FIRED POTATOES barrel-aged feta, greek yogurt, green onion GF	16.
RIGATONI PASTA roasted garlic pesto, salsa cruda, crème fraiche	27.
CRESTE DI GALLO PASTA pork milanese, roasted corn cream, tomato jam, cilantro	28.
WOOD-FIRED SALMON puttanesca relish, garlic chive aioli GF, DF	31.
ALASKAN WEATHERVANE SCALLOPS donut peach, cucumber, bell pepper, chamoy GF, DF	30.
GRILLED ALBACORE STEAK* gochujang, thai chili vin, farm vegetables, dried shrimp, pickled ginger GF, DF	28.
WOOD-FIRED PORK SHOULDER plum jam, shallot, mama lil's peppers, peanuts GF, DF	31.
GRILLED PORK CHOP* lemongrass-thai chili marinade, zucchini corn salsa DF	33.
GRILLED NEW YORK STEAK* caramelized green onion compound butter, sherry reduction, marcona almonds GF	34.
GRILLED PETITE TENDER STEAK* marinated heirloom tomatoes, tomato foam, pangrattato	34.

CHEF'S MENU

7-COURSE SHARABLE MENU FOR YOUR WHOLE TABLE TO ENJOY 80 ea.
Full table participation required. Please allow 2 hours.

Add Wine Pairing 40. (NOT REQUIRED FOR WHOLE TABLE)