



FIRST COURSE

SELECTION OF HOUSE-CURED CHARCUTERIE 18.
pickles, mustards, fennel pollen lavosh, grilled crostini

PACIFIC OYSTER TASTING | HALF DOZEN 18.
pink peppercorn mignonette

SWEET POTATO SOUP 14.
smoked mussels, chestnuts, maple marshmallow, sage

GARDEN BEET SALAD 15.
petite greens, briar rose chevre, smoked duck breast, candied marconas, almond vinaigrette

GREEN SALAD 10.
dried cherries, red onions, roasted filberts, pecorino, muscatel vinaigrette

WAGYU BEEF PIEROGIS 22.
black garlic infused beef jus, black trumpet mushrooms

MAIN COURSE

QUINAULT RAZOR CLAMS 40.
black rice risotto, smoked cashew butter, pickled shitake, cucumber salad

PAN-SEARED SCALLOPS 38.
braised radish, pomegranate relish, kohlrabi purée, caramelized onions, 20 year balsamic

TASTING OF LAMB 42.
lamb loin, chickpea gratin, lamb neck roulade, braised greens, harissa oil, lamb jus

GRILLED HERITAGE PORK LOIN 38.
smoked white corn grits, pork cheek, root vegetables, charred apple chutney, pork jus

FINNIGAN CREEK FARMS BEEF - RIBEYE | 45. TENDERLOIN | 52.
duchess potato, chanterelle mushrooms, broccolini, foie gras bordelaise

SIDES 7.

WHITE CORN GRITS – SMOKED VINTAGE CHEDDAR
ROASTED POTATOES

BRAISED GARDEN GREENS – HOUSE BACON
GRILLED BROCCOLINI – BREAD CRUMBS

STATE LAW REQUIRES US TO INFORM YOU THAT SOME ITEMS ON OUR MENU MAY INCLUDE ALLERGENS AND RAW | UNCOOKED FOOD
THAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS