



SAMPLE MENU – SPRING 2018

APPETIZERS

SELECTION OF HOUSE CURED CHARCUTERIE 18.
cherries, hazelnuts, pickles, mustards, pumpnickel toast

PACIFIC OYSTER TASTING | HALF DOZEN 18.
prosecco, cucumber, lime granita

MINER'S LETTUCE SALAD 17.
monterey bay squid, ramp pesto, sweet peas, spring blossoms, lemon vinaigrette

CLASSIC CAESAR SALAD 15.
marinated white anchovies, garlic croutons

RABBIT CANNELLONI 24.
braised rabbit-ricotta filled pasta, foraged mushrooms, natural jus, spring herbs

GREEN GARLIC SOUP 14.
smoked salt spring mussels, garlic chives, pickled shallots, crème fraîche

MISCHBROT BRUSCHETTA 18.
fava bean tapenade, burrata, crisp prosciutto, cold pressed olive oil

SEARED ASPARAGUS & FRISÉE SALAD 24.
duck andouille sausage herbed lardo, 6 minute duck egg

ENTRÉES

TAGLIATELLE 30.
manila clams, pancetta, calabrian peppers, pugliese crumbs, bottarga

STEAMED ALASKAN HALIBUT 38.
savoy cabbage, wild fennel, fingerling potato confit, fiddlehead ferns, tarragon oil

SEARED SEA SCALLOPS 38.
sorrel purée, rhubarb, pickled green strawberries, arugula

PAN ROASTED RACK OF LAMB 40.
lamb bacon, chickpea salad, cucumbers, yogurt mint dressing, zhug

GRILLED HERITAGE PORK LOIN 36.
peruvian purple potato, pork belly confit agrodolce, shallot vinaigrette

CASCADE NATURAL DRY-AGED PRIME NY STEAK 45.
grilled asparagus, morels, smoked spring onions, raw asparagus salad, sauce gribiche

SIDES 7.

BUTTERED BABY CARROTS
ROASTED POTATOES

BRAISED GARDEN GREENS - HOUSE BACON
GRILLED ASPARAGUS – SAUCE GRIBICHE

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