

## Starters

TAYLOR SHELLFISH MANILA CLAM CHOWDER  
Sea Urchin, Salsify Crème, Caramelized Bone Marrow  
12

ORGANIC BABY GEM LETTUCE  
Hazelnuts, Fines Herb Vinaigrette  
10

ASIAN PEAR  
Pt. Reyes Blue Cheese Torte, Belgian Endive  
Walnut Vinaigrette  
14

WINTER SQUASH  
Butternut, Kabocha & Sweetmeat Pumpkin  
Candied Pecans, Cranberries, Vanilla-Poached Celery  
14

WILLAMETTE VALLEY RABBIT TERRINE  
Foragers Salad, Soft Boiled Quail Egg  
Dried Apricot Mostarda  
16

## Small Plates

SEARED WASHINGTON SABLEFISH  
Buckwheat Grits, Evergreen Oil & Smoked Buttermilk Broth  
24

WHITE STURGEON CAVIAR\*  
Citrus-Cured Steelhead, Potato Rosti  
Chive Crème Fraîche  
26

MIYAZAKI KUROGE WASHU BEEF\*  
Grilled Escarole, Cipollini Confit  
Roasted Garlic Tuile, Smoked Shallot Vinaigrette  
44

GRILLED MEDITERANEAN OCTOPUS  
Smoked Snake River Farm Pork Belly, Chickpeas  
Preserved Lemon, Chermoula & Sumac Yogurt  
24

LA BELLE FARM FOIE GRAS TERRINE\*  
Granny Smith Apple, Celeriac, Pineapple  
Preserved Mustard Seeds  
28

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

# Large Plates

CAPPELLETTI TARTUFI  
Winter Truffle, Prosciutto Brodo  
32

WILD STRIPED BASS  
Charred Rapini, Castelvetrano Olives  
Heirloom Pepper "Romesco", Chickpea Broth  
36

FORAGED MUSHROOM PANISSE  
Salsify, Walnut Pesto, Porcini Crème  
28

BROKEN ARROW RANCH NILGAI ANTELOPE\*  
Chestnuts & Brussel Sprouts, Pickled Huckleberries  
Smoked Antelope Sausage, Strudel, Elderberry Jus  
38

ANDERSON RANCH LAMB\*  
Lamb Sausage & Niçoise Olive Filled Loin  
Spinach, Black Olive, Aubergine Preserve  
Currant-Cocoa Nib Sauce  
38

MAD HATCHER YOUNG CHICKEN  
Herb Spätzle, Bacon & Brown Butter-Braised Greens  
Rainbow Chard Jam, Golden Raisin Agrodolce  
36

ROASTED LA BELLE FARM DUCK\*  
Pickled Beet Purée, Hazelnut-Foie Gras Kromesky  
Caramelized Fennel, Cedarbrook Fennel Pollen Honey  
38

THE GLEASON RANCH  
GRASS-FINISHED BEEF\*  
Brady, WA

~Chef's Featured Cut  
Root Vegetable Gratin, Potato Purée  
Shallot Confit, Foraged Mushroom Butter  
65

~The Butcher's Cut  
Root Vegetable Gratin, Potato Purée  
Shallot Confit, Foraged Mushroom Butter  
48

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