

bread service

assortment of fresh baked breads/chive-smoked salt butter
wildflower gluten free bread available

6.

s m a l l p l a t e s

fresh local oysters*

half dozen 19. dozen 36.

seasonal crudo*

market price

lobster bisque*

roasted fennel/sunchoke/herb buttered lobster
pernod crème fraiche
18.

baby green salad

herb vinaigrette/parmesan tuile/candied walnuts
12.

beet & pear salad

endive/frisée/asian pear/fennel/fourme d' ambert/walnuts
honey-lemon vinaigrette
14.

beef tartare*

shallot/cornichon/quail egg/herb lavash cracker
22.

radishes

assorted local radishes/arugula/watercress/goat butter/maldon salt
10.

There is a \$6 charge for any split orders. One check for parties of 6 or more.

*Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk.

share plates

savory clams*

coteghino/shallot/cherry tomatoes/fennel/pernod cream/grilled bread
18.

fried brussels sprouts

gruyère fondue/pomegranates/butter croutons/pomegranate molasses
14.

egg yolk ravioli & house sausage*

wild mushroom /turnip pesto/grana padano
28.

northwest quail and truffles

wild northwest mushrooms/arugula/mascarpone risotto/foie gras nage
30.

seared hudson valley foie gras*

chef's preparation
26.

from the sea

black cod*

green lentils/shaved fennel/heirloom carrots/carrot purée/saffron oil
42.

grilled mediterranean octopus

castelvetro olives/romanesco/chorizo/pine nuts/romesco
28.

atlantic sea scallops*

bacon lardons/smashed potatoes/maitake mushrooms
cabbage/coconut curry
34.

hawaiian ahi & short rib*

baby bok choy/shitake mushrooms/scallions/daikon radish sprouts
fermented black beans/compressed cucumbers/soy-miso
48.

