

First Course

Shrimp & Corn Soup - 11

black trumpet mushroom

Organic Baby Spinach - 9

berries, golden bear dry jack, hazelnuts, minus 8 vinaigrette

Romaine Salad - 9

ciabatta crouton, parmesan cheese, roasted garlic, white anchovy

Patron Sauteed Shrimp - 14

watermelon, avocado mousse, cilantro

Heirloom Tomato Parmesan Caprese - 13

balsamic vinegar, basil, spanish almonds

Escovitch Sea Scallop - 14

mango, papaya, avocado, liomcello

Pork Belly - 13

pea puree, truffle potato sauce

Charred Kobe Beef Tartare - 15

baby tomato, garlic toast, crisp parmesan

Asparagus & Smoked Vanilla Goat Cheese Panna Cotta - 11

golden beets, herb salad

Main Course

Wild Salmon - 36

lobster, baby potatoes, horseradish aioli, smoked salt

Kobe Short Rib - 28

cauliflower gratin, green and purple cauliflower, horseradish

Muscovy Duck Breast - 34

exotic spices, boniato potato puree, peaches, hen of the woods mushrooms

Filet of Washington Beef - 36

yukon gold potatoes, bacon, green beans

Breast of Natural Chicken - 33

heirloom carrots, parsnip puree, baby chard, carrot-ginger sauce

Seared Pacific Tuna - 33

forbidden rice, sea beans, asian pear, crispy ginger, herbs, wasabi sauce

Berkshire Pork Porterhouse - 28

biscuit and gravy, kurizo sausage, broccoli raab

Celery Root & Edamame Risotto - 25

radishes, petite spinach, micro celery

Lamb T-Bone & Braised Lamb Shoulder - 31

peas, pea shoots, white beans, mint jelly