



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, roasted golden beets, fennel, feta, pine nuts, apricot vinaigrette	17
Summer tomatoes, whipped ricotta, basil, reduced balsamic, rye crouton	18
Albacore tuna crudo, melon gazpacho, jalapeno, mint	19
Seared prawns, Pernod and saffron cream, fennel, feta	20
Beef tartare, pickled shiitake, crispy rice, gochujang, smoked duck	21
Seared Hokkaido scallops, brown butter and tarragon cream, crispy prosciutto	22
Fresh mussels in: ~ spicy chipotle cream	23
~ house made bacon, tomato, garlic, fennel	23

ENTREES

Oyster mushroom and roast tomato ragout, butter bean puree, fresh basil, pine nuts	29
Braised beef pappardelle, mixed mushrooms, truffle cream	30
Seared steelhead, soubise, nugget potato, dill, spinach	35
Local duck breast, Parisian gnocchi, golden beet and goat cheese puree, apple	38
Lamb osso bucco, saffron risotto, gremolata	38
Poached halibut, local corn bisque, chorizo hash	39
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 46
	~ 8oz 59

18% gratuity will be added to parties of 8 or more