

small plates

Yukon Gold Potato Vichyssoise

leek salad, smoked salmon roe,
fingerling potato chips
9.

Young Garden Lettuces

cypress grove chevre,
toasted pecans, pecan oil
10.

Heirloom Tomatoes

clabbered cottage cheese, watermelon,
honey balsamic
10.

Dungeness Crab Salad

heirloom melon, tarragon, frisée
16.

Cattail Creek Lamb Tartare

Luccino olive, cauliflower, espelette
13.

Foie Gras *au Torchon*

Pistachio, wine poached cherries,
iceplant
20.

Soup du Jour

9.

Hamachi Crudo

strawberries, basil, yuzu koshu yogurt
17.

Steamed Puget Sound Mussels

fennel escabeche, lemon,
crème fraiche, fennel pollen
16.

Oregon albacore “conserve”

roasted toybox tomatoes, taggiasca olives
chervil coulis
12.

Six West Coast Oysters

cucumber, moscatel mignonette
15.

large plates

Roasted Black Cod

broccoli, mussels, chorizo broth

30.

Grilled New York Strip Steak

chanterelle mushrooms, pommes anna, arugula

33.

Cattail Creek Lamb Loin

eggplant puree, summer squash, crisp sweetbreads, tomato jus

36.

Roasted Squab

fresh polenta, blackberry salad, corn crème

32.

Alaskan Halibut

artichokes, braised heirloom tomatoes, tarragon, halibut confit

30.

Seared Dayboat Scallops

crispy pork belly, pole bean-ham hock ragout

29.

Sweet Corn Risotto

carnaroli rice, mascarpone, parmigiano-reggiano

21

Roasted Sonoma Duck Breast

zucchini cakes, beech mushroom, foie gras emulsion

29.

a la carte

Sweet Corn Succotash

bacon, shallot, chive
7.

Pommes Frites

french fries
4.5
add duck fat 1.

Pole Bean Ragout

smoked ham hock, parsley
7.

Roasted Summer Squash

thyme, honey
7.

Braised Artichokes

aromatics, extra virgin olive oil
9.

*Executive Chef – Jake Martin
Sous Chef – Bryan Donaldson
Sous Chef – Chris Edwards*