



Appetizers

Smoked Sablefish Brandade

Croquettes / \$20

garlic scape aioli, wild foraged herbs

Marinated Olives & Pickled Farm

Vegetables / \$12

Honey & Chili Glazed Pork Belly / \$20

vietnamese coriander, mint, gooseberries,
crispy shallots

Buttermilk Chicken and Waffles / \$22

maple bourbon glaze, black garlic, celeriac

Half Dozen Seasonal Oysters / \$24

verjus mignonette, lemon, fresh horseradish

Albacore Tuna Tataki / \$24

seaweed crust, pickled shimeji mushrooms,
sesame, jalapeno

Caeser / \$18

gem lettuce, anchovy dressing,

parmigano reggiano, focaccia, pancetta

Light Meals

8oz. Angus Beef Burger / \$28

smoked cheddar, onion pancetta jam,
everything milk bun, kennebec fries or
greens

Grilled Vegetable Focaccia / \$24

whipped feta, portabello mushroom,
zucchini, red pepper olive tapenade,
kennebec fries or greens

Kennebec Fries, Garlic, Reggiano / \$14

West Coast Cioppino / \$42

rockfish, mussels, dungeness crab, scallop,
tomato lemon verbena broth, grilled
ciabatta, fennel, potato

Sauteed Wild and Cultivated

Mushrooms/ \$16

Seared Quebec Foie Gras / \$36

House Made Breadbasket / \$8

Dinner

Braised Metchosin Lamb Cavatelli / \$46

Chanterelles, Lobster mushrooms, lamb
bacon, ricotta salata, chili gremolata,
green peas

Dry Aged 63 Acres Rib Eye (10oz) / \$74

Potato puree, grilled king oyster
mushroom, garden chimichurri, porcini
butter

Heritage Bred Pork Loin / \$52

Textures of corn, molasses jus, puffed
sorghum

Miso Glazed Lingcod / \$48

Pine mushroom dashi, shimeji
mushroom, braised radish, shiso

Sweets

Dark Chocolate Brownie / \$16

butterscotch, feuilletine, toasted almond ice cream

Cheesecake (GF) / \$16

apricot, orange, sea buckthorn

Dough-Doughs / \$16

brioche donuts, caramel, fresh berries