

## APPETIZERS

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Piedmontese Beef Steak Tartare on Grilled Levain, Vodka Cured Egg	<u>11</u>	Wood Grilled Quail from Regellio's Farm Yakima Valley, House-made Mustards	<u>22</u>
Corned Beef Tongue with House Pickles, Motoraioli & Leeks	<u>12</u>	Coal Roasted Beets, Dill, Mint Caraway Salt & Horseradish Cream	<u>13</u>
Lamb and Beef Albondigas with Almonds & Smoked Pepper Romesco	<u>11</u>	Wild Alaskan King Salmon Smoked & Pickled, Jarred & Cured Crème Fraîche	<u>14</u>
Roasted Bone Marrow with Parsley Salad, Grilled Onion Seed Toasts, Bordelaise	<u>15</u>	Grilled Coon Stripe Prawns Shell On, Citrus, Curry Spice	18/28

## SALADS

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Grilled Romaine Lettuce Dungeness Crab, House Cured Jowl Meyer Lemon Basil Dressing,	<u>17/34</u>	Butter Lettuce Wedge, House Bacon Rogue River Blue Cheese & Gala Apples	<u>13/26</u>
Charred Radicchio, House Cured Bacon, Creamy Parmesan & Marrow Beans	<u>13/26</u>	Shaved Kale Salad Merguez Sausage, Hazelnuts, Currants Lemon, Olive Oil, Mint	<u>13/26</u>
Grilled Apples & Pears Ancient Grains, Frisée, Pomegranate Champagne Vinaigrette	<u>13/26</u>	Grilled Easter Egg Radishes with mint, lemon, brown butter & five grain bread	<u>13/26</u>

## VEGETABLES

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Grilled Maitake Mushrooms Green Garlic Puree, Poached Egg	<u>9/23</u>	Chamomile Roasted Baby Carrots	<u>9/23</u>
Gruyere Mashed Potatoes	<u>9/23</u>	Fried Brussels Sprouts Harissa Aioli, Roasted Lemon	<u>9/23</u>
Roasted Cauliflower Gratin White Cheddar	<u>9/23</u>	Fire roasted Sunchokes Yogurt, Spices	<u>9/23</u>