

Starters

King Crab Fritters

pickle juice aioli

16

Fried Olives

castelvetro olives, goat cheese,
pecorino, parsley

9

Foie Gras

pistachio dust, gooseberries,
edible flowers, apricots, fruit
coulis, black cherry bread

18

Charcuterie

country pâté, rabbit rillettes,
torchon de foie gras, speck wild
rocket seed mustard, pickled
vegetables, kumquat mostarda

19

Cheese Slate

selection of cheeses,
summer berries, honeycomb

3 cheese option 16

5 cheese option 19

Salads & Soups

Mixed Field Greens

mesclun mix, honey glazed chèvre, baby
tomatoes, beets, toasted pecans, roasted
shallot
& maple vinaigrette

12

Crow's Nest Caesar*

baby romaine hearts, parmigiano reggiano,
crostini, classic Caesar dressing

12

King Crab Bisque

tarragon, sherry gelée,
crab leg medallion

12

Fire Roasted Red Pepper Soup

toasted almond cream, garlic
blossoms

12

Fall Panzenella Salad

kohlrabi, fennel, butternut, apple, brussels leaves,
parsley, ciabatta, pomegranate molasses vinaigrette

12

Oysters, Crudo & Ceviche*

Salmon Belly Crudo

fennel, chili flake, preserved
lemon, olive

12

Scallop Ceviche

salsa fresca, cucumber, kumquat

12

Oysters

half dozen on the ½ shell
with today's mignonette,
lemon, or cocktail sauce

16

Octopus

avocado, dried corn, dill,
raisin & sherry jam

12

*denotes raw and undercooked food items
All proteins are cooked medium rare unless specified

with parties of eight or more an automatic gratuity of 20% will be added

Entrées

King Crab Legs

one pound with lemon and drawn butter
58

Arctic Char

late summer peas, fava beans,
braised chestnuts, foraged mushrooms, cipollini
onions,
fermented garlic & morel broth
42

Octopus

hazelnut romesco, spring
garlic emulsion, saffron potatoes,
sea beans, avocado oil, sea salt
38

Beef Rib-Eye

pimenton espresso crust,
roasted broccolini, fork crushed fingerlings,
bordelaise sauce
48

Penn Cove Mussels

fennel, chili flake, grilled bread,
micro tarragon pastis aioli
36

Salmon

roasted sunchokes, oyster mushrooms,
watercress coulis,
bouquet of greens
44

Halibut

sweet corn puree, roasted
rapini, foraged chanterelles,
toasted pine
40

Kodiak Scallops

summer vegetable tabbouleh,
jerez sherry & raisin jam,
avocado mousse, Meyer lemon
preserve
40

Duroc Pork Chop

roasted butternut, burnt apple, pork jowl,
cipollini onions, brussels leaves, maple &
bourbon lacquer
40

North American Bison Filet

king bolete duxelle, celeriac
emulsion, Sitka spruce & sorrel
gremolata, red wine demi
48

Sides

pan roasted broccolini 6	rapini 6	fork crushed fingerlings 6
	foie gras 16	

Chef de Cuisine
Reuben Gerber

Sous Chef
Cameron Richardson

Sommelier
Tom Laret

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Vegetarian entrée available on request*

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November 13, 2018

