

Appetizer

Pork Belly \$15

ginger-tamarind glaze, compressed pineapple relish, sake gel

Fresh Oysters on the Half-Shell \$16

cucumber caviar, yuzu mignonette

Cambozola and Roasted Garlic \$17

parsley puree, candied hazelnuts, blackberry preserves, grilled ciabatta

Bone Marrow \$20 *(Please Allow 20 Minutes)*

onion marmalade, mustard seed, smoked sea salt, grilled ciabatta

Brussel Sprouts \$14

white miso, sweet soy, cilantro

Alaskan Spot Prawn Avocado Toast \$19

avocado aioli, fresno chile, pickled shallot, cress oil

Foie Gras \$22

whiskey-cherry mostarda, cherry gastrique, micro arugula, grilled ciabatta

Salad

Caesar \$10

anchovy dressing, olive oil crouton, reggiano

Kale \$10

citrus vinaigrette, shallot, gorgonzola, marcona almond

Beef \$10

golden and garnet, pistachio, feta, arugula, orange-bourbon vinaigrette

Soup

Sweet Prawn Bisque \$11

butter poached prawn, chilli oil, caraway crouton

Parsnip Cream \$10

birch syrup creme fraiche, spiced walnut, crisp garlic, pancetta

Luxe Fare

add to any entree

Red King Crab \$40

grilled in shell, creole-preserved lemon butter

Foie Gras \$18

3 oz, seared

Meats & Fowl

Filet Mignon 8oz. \$48

cambozola butter, vanilla-parsnip puree, veal glaze, balsamic reduction

Prime New York 12oz. \$50

32 day house dry aged, chanterelle butter, hasselback potato, roasted carrots

Bone-In Chicken \$29

herb rubbed, roasted garlic mashed potatoes, brussels sprouts, smoked onion jus

Rack of Lamb \$36

garam masala rub, curried apricot chutney, farro, coriander vinaigrette

Beef Cheek Spaghettoni \$30

basil pistou, cured yolk, shaved reggiano

Duck Confit Ramen \$31

shoyu broth, bok choy, soy egg, cilantro, shiitake, bamboo shoot, scallion.

Seafood

Alaskan Kodiak Weathervane Scallops \$37

wild mushroom risotto, braised kale, balsamic pickled grapes, cress oil

Alaskan Sablefish \$38

lemon-oregano marinade, toasted fregola, ratatouille, tomato gastrique, kalamata crumb

Alaskan Salmon *Market Price*

lemon spaetzle, grilled asparagus, arugula pesto

Tiger Prawns \$35

charred corn grits, spanish chorizo, bacon, mushroom, scallion, adobo-tomato cream

Chef & Proprietor Nathan Bentley