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- caramelized onion soup with crème fraîche and brioche croutons \$11
 - heirloom tomato salad with basil, parmesan and banyuls \$15
 - arugula with applewood bacon, shaved fennel, ricotta, and strawberry balsamic \$13
 - butter lettuces with cherry tomatoes, garlic croutons, and smoked tomato-chèvre dressing \$11
 - pulled pork cake with red romaine lettuce, cornichons, and house mustard \$15
 - columbia river salmon belly sashimi with chubby blond cucumbers and sweet soy* \$17
 - white wine steamed pei mussels with garlic, fennel, and farm peppers \$16
 - seared foie gras on almond pain perdu with texas blackberry compote and purslane \$22
 - grilled dayboat scallops with crisp scallop-corn ravioli, micro celery, and corn purée \$18/27
 - pan roasted halibut on polenta cake with crookneck squash, akra, and juliet tomatoes \$28
 - arctic char with red lasodas, daesene eggplant, malitake mushrooms, and cilantro-lime aioli \$28
 - seared quail breast with beech mushrooms, baby yukons, and dijon vinaigrette \$25
 - crisp duck breast on butternut squash purée with ramp bulbs, lamb's quarter, and morels \$28
 - pan fried veal sweetbreads with potato gnocchi, sage, red chili flake, and parmesano reggiano \$17/26
 - cervena venison on sweet potato purée with sautéed apples and green tomato relish \$28
 - roasted lamb rack on tarragon gnudi with japanese eggplant, summer squash, and gremolata \$28
 - wagyu strip on red pepper-chinese longbean stirfry with shitake mushrooms and foie gras emulsion \$29

chef's tasting menu available

menu changes daily - visit www.winkrestaurant.com for current menu