

first tastes...

“BLT” Salad candied pork belly, butter crunch, heirloom varieties, roasted poblano ranch, bacon white balsamic, basil tips	11
Tangle of Mizuna and Baby Romaine gingerbread croutons, cranberries, pumpkinseeds aged gouda, blistered purple onion, hot honey cider splash	14
Butternut Squash and Apple Crema brown butter maple and spiced yogurt swirl, duck rillettes, sage biscuit, crispy salsify and frisee	13
Dungeness Crab and Shrimp Cake lobster lemongrass sauce, tomato jam	14
Apples and Watercress st Andre triple crème, pink peppercorn, shaved radish apple ale vinaigrette	12
Ruby Beet Carpaccio frisee, toasted pecan, chevre, smoked bacon pickled cipoline, maple mustard vinaigrette	11
“Wild” Arugula & Local Pear dijon white balsamic, port wine, candied walnuts, rogue creamery “oregonzola”, crisp prosciutto	12
Penn Cove Mussels creamed leeks, roasted fennel, midnight tomato, sherry and tarragon	13
Cured King Salmon Tart apple, fennel, toasted caraway, hazelnuts, celery, preserved lemon, sweet and sour cider vinaigrette	17
Spiced Gnocchi Gratinee sous vide of pumpkin, chevre, sage, duck confit, craisins, puyallup raw honey and pumpkin seeds	half 12/21

by land...

Sage Brined Skagit Valley Chicken toasted garlic jus, roasted lemon, local organic root vegetables	29
Braised Berkshire Pork Shoulder basil scalloped potatoes, roasted sweet onion baby heirloom carrots, buttery natural braisiage	half 16/ 29
“Harris Ranch” Filet Mignon “oregonzola” crusted, forager mushroom ragoût, asparagus, potato crisp, natural jus	39
Chevre and Pistachio Crusted Lamb Loin baby turnips, sweet cranberries, candied pork belly, gnocchi, toasted orange lamb jus, vanilla bean pudding	half 21/39

or by sea...

King Salmon "Saltimbocca" autumn succotash with chanterelles, limas beans, salsify, bitter lettuce, herb oil	half 20/ 38
Pumpkin Seed Deep Water Spearfish Chicory, roasted tomato, salt roasted fingerling potatoes, brown butter PX, crispy yams	half 19/ 37
Dry Pack Sea Scallops sweet potato hash, scallions, bacon, hazelnuts, sweet and sour apple cider sauce	half 19/ 37
Wild Striped Seabass artichoke and leek stew, sauvignon blanc, fines herbs Roasted fennel, cipoline, tomato confit,	half 19/37

simply put.....

Pan Roasted Wild Striped Seabass Grilled lemon, crisp leeks, olive oil	29
Sauteed King Salmon Sea salt, roasted lemon, castel vetrano olives	29
Grilled Filet of Beef by "Harris Ranch" Black truffle butter, fleur de sel, grilled scallion	29
Alaskan King Crab Legs Broiled with sweet butter, lemon, and thyme	48
10 oz. Sirloin Steak by "Harris Ranch" Herbed shallot butter, blistered purple onions	30
Grilled Spearfish basil , oven dried tomatoes, sea salt	28

along side.....

Potato Purée silken smooth and topped with snipped chives	8
Bloomsdale Spinach, Garlic and Lemon barely wilted tender and organic	9
Lobster "Mac and Cheese" loaded with lobster, and our signature 6 cheese sauce	16
Forager Mushroom Ragoût locally wild and cultivated blend	9
Roasted Asparagus sweet butter, cracked pepper, and fleur de sel	11
Herb Crushed Fingerling Potatoes snipped herbs sweet butter and fleur de sel	9
Olive Oil Sea Salt Baked Potato cheddar and bacon	8