

first tastes...

"BLT" Salad candied pork belly, butter crunch, heirloom varieties roasted poblano ranch, bacon white balsamic, basil tips	11
Chilled Asparagus Soup Marinated squid, giant beans, dandelion, meyer lemon toasted fennel seed, yogurt and chili	12
Ahi Tuna Poke avocado, king crab, green apple, heirloom tomato micro arugula, black truffle, prosciutto, tarragon, balsamic	17
Dungeness Crab and Shrimp Cake lobster lemongrass sauce, tomato jam	14
Tasting of Local Beets baby arugula, chevre, pistachio; peppergrass, stilton, almond; spring onion, smoked bacon, parmesan	12
Lolla Rossa and Dandelion raspberries, smoked almond, grilled spring onion toasted almond raspberry vinaigrette and chevre	11
"Wild" Arugula & Local Pear dijon white balsamic, port wine, candied walnuts, rogue creamery "oregonzola", crisp prosciutto	12
Penn Cove Mussels saffron, chardonnay, blackened citrus, tarragon grilled sourdough, chili, sweet cream	13
Hamachi Crudo burnt lemon, peppergrass, pink peppercorn fava bean coulis, crispy green garlic, fleur de sel	13
Oxtail Ravioli morels, english pea , spring onion, black truffle bloomsdale spinach, tomato jam, crispy onion	15

by land...

Garden Herb Brined Skagit Valley Chicken toasted garlic jus, blackened lemon full circle farms organic baby vegetables	29
Willamette Valley Pork Tenderloin bronzed fennel, rhubarb, candied ginger, stilton marcona almond, arugula and port wine syrup	half 16/ 29
"Harris Ranch" Filet Mignon "oregonzola" crusted, forager mushroom ragoût, asparagus, potato crisp, natural jus	39
Orange Scented Lamb Loin Sous Vide peas and carrots 3 ways, spearmint scented lamb natural goat cheese fondue with vanilla and chili	half 21/39

or by sea...

Prosciutto Wrapped King Salmon fava bean risotto, mustard greens, poached egg, castel vetrano olives, black truffle, crisp potato	half 20/ 38
Grilled Deep Water Swordfish baby spring vegetables, herbed meyer lemon vinaigrette corn meal dusted oysters, charred spring onion crème fraiche	half 19/ 37
Paupiettes of Dover Sole creekside fiddle ferns, fresh cascade morels, maine lobster emulsion, tarragon oil, cracked coriander	half 19/ 37
Pan Roasted Halibut herb crushed heirloom potatoes, spring onions, endive penn cove mussel emulsion with saffron, and chardonnay	half 19/37

simply put.....

Paupiettes of Dover Sole Brown butter, meyer lemon fava beans	29
Misty Isle Farms 32 oz Porterhouse for 2 Organic whole butter béarnaise	78
Grilled King Salmon Castel vetrano olive and spring onion	29
Grilled Filet of Beef by "Harris Ranch" Black truffle butter, fleur de sel, creekside fiddle ferns	29
Alaskan King Crab Legs Broiled with sweet butter, lemon, and thyme	41
10 oz. Sirloin Steak by "Harris Ranch" Herbed shallot butter, spring onion	30
Grilled Swordfish Meyer lemon vinaigrette, charred onion crème fraiche	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
Locally Foraged Fiddle Ferns Sautéed with butter and sea salt	11
Forager Mushroom Ragoût Locally wild and cultivated blend	9
Grilled Spring Onion Cracked pepper and fleur de sel	8
Herb Crushed Heirloom Potatoes Snipped herbs sweet butter and fleur de sel	9
Olive Oil Sea Salt Baked Potato Cheddar and bacon	8