

shellfish & caviar

salmon caviar (ak./certified sustainable) 12. per 1/2 ounce*

white **sturgeon** caviar (ca./certified sustainable) 45. per 1/2 ounce*

caviar is served with herbed sour cream & potato cracklings

gold creek oysters (totten inlet, wa.)

kumamoto oysters (willapa bay, wa.)

kusshi oysters (stellar bay, b.c.)

oysters are served with cucumber vinegar 16. half dozen | 30. dozen*

quick citrus cured **geoduck** clam (totten inlet, wa.) - lemon peel relish, ogo 14.*

pine cured **sturgeon &** white sturgeon caviar - smoked potato custard, lime radish, celery shoots 21.

manila **clams** (totten inlet, wa.) - in their juice, fennel sausage, lemon, croutons 14.

mussels (totten inlet, wa.) - in their juice, parsley, lemon, croutons 14.

small dishes

miner's **lettuce** - citronette, breakfast radish, tender herbs, parmesan, hazelnut 'soil' 11 .

fuji **apples** - sopressata chips, smoked blue cheese pâté, celery, radish 12.

white **beets** - nashi apple, apple balsamic labne, crispy corned beef, pilsner, puffed wheat berries 12.

hand rolled potato **gnocchi** - oregon woodland black truffle, parmesan 16.

milk braised pork & hazelnut **ravioli** - bacon & egg béchamel, caramelized fern, parmesan 14.

chicken liver terrine - buttermilk cap, pickled cherries, toasted oats, grilled rye bread 11.

crispy veal **sweetbreads** - fried almonds, cauliflower, prunes, parsley 14.

beef **steak** hot & cold - wood grilled wagyu sirloin, raw steak tartare, cheddar dusted potato chips, yolk 15.

bread & butter - 3 warm rolls, larsen's creamery butter, kauai salt ponds sea salt 4.

dinah's cheese - apple-butter pâté, honey-caramelized hazelnuts, baguette 9.

main course

sautéed **halibut** - brandade, grilled ramps, cucumber, caramelized olive soubise, olive oil sauce 29.*

pan fried rainbow **trout** - brown butter, quinoa, romanesco, almond crumbs & parsley 24.

crispy **chicken** - fresh milk curds, with fennel pollen, herbed dumplings, yolk, young fennel 24.

wood-grilled **lamb** saddle - english pea flan, split english peas, spring onion, wheat berry crepinette 36.*

dry aged **beef NY strip-loin** steak - crispy 'baked potato', creamed spinach, cured butter, bordelaise 38.* .

1/2 lb. beef **burger** - house bacon, hand-crafted american cheese, special sauce, fries 19.*

Let us know about any allergies

18% gratuity will be added to parties of six people or larger

\$20. corkage fee per 750ml

*consuming raw or undercooked foods may increase your risk of food borne illness

friends/resources

garrett melkonian, little giant
the yoshimura family, mutual fish
oyster bill whitbeck, taylor shellfish
cliff, t.h. seafoods
frank sr. & frank jr., frank's produce
josh hyatt, newaukum valley farm
jeremy faber, foraged & found
kurt tonnemaker, tonnemaker farms
kurt timmermeister, kurtwood farms
tom douglas, dahlia bakery
steve nobles, ec wilson meat co.
andrew, stumptown coffee roasters
anson mills
bluebird grain farms
stiebrs farms
painted hills beef ranch
carlton farms