

DISCOVERY MENU -65

WINE PAIRING -45

Amuse Bouche -6

Smoked Trout, Wakame Hitwasbi, Yuzu Vinaigrette -15

Tai Snapper, Parisian Cheese Dumplings, Leeks, Sherry Vinegar-20

Bartlet Pear Granite -3

Oregon Venison, Braising Greens, Spagbetti Squash, Sage Demi-23

Flourless Dark Chocolate Gateau, Amaretto Ice cream, Candied Almonds -10

MENU DEGUSTATION -99

WINE PAIRING -60

Amuse Bouche -6

Seafood Mousseline, Pearl Onion, Braised Fennel, Lemon Grass Sauce -17

Braised Pork Belly, Meyer Lemon Couscous, Pickled Carrot, Ginger Sauce -19

Pacific Cod, Potato Custard, Braised Olive-Mushroom Ragu-20

Granny Smith Apple Sorbet -3

Guinea Fowl, Brussels Sprout, Farro, Red Wine Demi -24

Symphony of Desserts -15

Mignardises -5

THE CHEF IN THE HAT!!! FAVORITES

Scrambled Organic Egg, Lime Crème Fraîche, White Sturgeon Caviar -24

Washington Foie Gras, Pain D'Epice, Balsamic Crème -22

Available Upon Request: 5-Course Vegetarian Menu Degustation -85

GRAND MENU DEGUSTATION -145

WINE PAIRING - 85

Amuse-Bouche -6

Cured Salmon, Sherry Soda, Coffee Syrup, Citrus Chevre, Shaved Salmon -22

Foie Gras Mousse, Brown Butter Praline, Cranberry, Red Wine Crème -20

Seared Scallop, Nori-Quinoa Roll, Gooseberry Foam-18

Sweetbreads, Parsnip Puree, Almond, Arugula -18

Foie Gras, Pain D'Epice, Balsamic Crème -22

Abi Tuna, Curried Bean, Garlic-Red Wine Jam -19

Guava Bread, Kumquats -3

Wagyu Beef, Turnip, Beets, Black Truffle, Tasmanian Peppercorn Demi -24

Symphony of Desserts -15

Mignardises -5

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Also Available

European and Local Cheese Assortment -20

(Please order while making menu selection)

Dark Chocolate, Honey Mousse, Hazelnut Coulis -10

Green Peppercorn Cake, Candied Olive, Frozen Olive Crème-10

Symphony of Three Desserts -15

*The Chef In The Hat !!!
Thierry Rautureau*

*Wine Director / Manager
Scot Smith*

*Chef De Cuisine
Rob Sevcik*