

SALADS & STARTERS

Soup

Cup 7. Bowl 9.

Baby Iceberg, Creamy Bleu Cheese

14.

Hearts of Romaine, Asiago Cheese, Caesar Dressing

13.

Butter Lettuce, Point Reyes Bleu, White Balsamic Vinaigrette

13.

Gorgonzola Stuffed Port Wine Marinated Black Mission Figs, Arugula, Crostini

14.

Smoked Salmon, Baby Kale, Grapefruit, Fuyu Persimmon, Avocado Vinaigrette

16.

Molasses Lacquered Pork Belly, Napa Cabbage Slaw, Pickled Ginger Vinaigrette

16.

Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato, Basil Vinaigrette

16.

Roasted Golden Beet & Wild Mushroom Ravioli, Tomato, Beet & Basil Essences, Chèvre Fondant

15.

Pan Seared Foie Gras, Baby Mache, Sweet & Sour Cherries, Apricots, Toast Points

28.

Grilled Marinated Quail, Baby Arugula, Pancetta Vinaigrette

18.

"Pressed Duck", Napa Cabbage Salad, Mango Salsa

16.

Grilled Watermelon, Dungeness Crab, Avocado Napoleon, Deviled Jicama

18.

Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream

18.

ENTREES

Seared Day Boat Scallops, Parsnip Puree, Fuji Apple, Bacon, Fennel, Apple Brown Butter

36.

Broiled Shetland Island Salmon, Sauteed Spinach, Tomato, Basil and Beet Essences

34.

Pan Seared Local Sole, Vegetable Mélange, Lemon Caper Beurre Blanc

34.

Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame

34.

Panko Crusted Double-Cut Pork Chop, Yukon Gold Mash, Haricot Verts, Apricot Cherry Chutney

34.

Grilled Marinated Rib-Eye, Roasted Garlic Mash, Broccolini, Gorgonzola Cabernet Demi-Glace

40.

Grilled Hanger Steak, Scalloped Potatoes, Sautéed Spinach, Red Onion Marmalade

34.

Pan Seared Range Fed Veal Medallions, Roasted Garlic Mash, Haricot Verts, Brie, Lingonberries

36.

Crispy Sweetbreads, Smoked Bacon Yukon Golds, Grain Mustard Sauce

36.

Trumpet Mushroom "Pappardelle", Tomato, Garlic, Basil, Kalamatas, Edamame, Pecorino Romano

24.

**We use sustainably farmed produce, meat, and environmentally sound seafood whenever possible*

**Caesar dressing may contain raw or undercooked egg*

20% gratuity added for parties of 6 or more

\$2.00 Charge for split Starter/\$4.00 Charge for split Entree