

F E A T U R E D M E N U

Our menu is rooted in the Pacific Northwest and shaped by the way we like to cook and eat here. Ingredients are chosen for clarity and seasonality, with an emphasis on regional seafood, local dairy, grains, and thoughtful techniques that let each element speak for itself. You'll see familiar dishes approached with restraint and intention, balancing comfort and refinement, and honoring both classic flavors and the landscape that inspires them. Every choice is meant to feel considered, inclusive, and satisfying, whether it's a single bite or a shared plate at the table.

A P P E T I Z E R S

*Braised Short Rib
Parsnip purée, beef brodo, mustard seed (gf)*

*Dungeness Crab Cake
Meyer lemon–mustard aioli, herb & apple salad (gf)*

*Northwest Lobster Roll
Butter-poached lobster, celery heart, celery leaf oil, Meyer lemon aioli, crispy leek, butter-toasted roll*

*Aguachile Shrimp Tostada
Herb & citrus-poached shrimp, kelp lime–Meyer lemon aguachile, shaved fennel, compressed cucumber, avocado mousse, mixed herbs on blue corn tostada (gf)*

*Northwest Emmer Farro Ceviche
Kombu-cooked emmer, Meyer lemon & lime, cucumber, radish, avocado purée, herbs on corn tortilla (vg)*

*Beecher's Cheese Beignets
Golden-fried savory beignets, molten Beecher's Jack, white truffle aroma, cultured local honey*

S A L A D

Pear & Chicory Salad

Local pear, radicchio, frisée, Parmigiano Reggiano, fresh mint, pork lardon, cultured buttermilk dressing (gf)

Golden & Red Beet Salad

Roasted golden and red beets, ricotta salata, tender greens, toasted Oregon hazelnuts, microgreens, champagne vinaigrette (gf)

Washington Apple & Pickled Fennel Salad

Frisée and watercress, shaved apple, pickled fennel, aged goat cheese, toasted walnut vinaigrette (gf)

E N T R E

Coffee-Rubbed Smoked Brisket

Sous vide-finished beef, lightly smoked and served with huckleberry gastrique. Carved to order with smoked salt. (gf)

Braised Short Ribs

Slow-braised for 14 hours in veal stock, served over creamy root vegetable purée. (gf)

Cider-Brined Roast Chicken

with rosemary, garlic & morel mushroom sauce (gf)

Roasted Northwest Salmon

Toasted fennel and coriander rub, Washington chardonnay butter (gf)

Charred Harissa Carrots

White bean purée, pistachio, dukkah, pickled fennel (vg, gf)

S I D E S

Fried Brussels Sprouts

Garlic aioli, ricotta salata, roasted pepitas (gf)

Seared Asparagus

Charred eggplant and black garlic purée (vg, gf)

Wild Mushroom Risotto

Porcini-dashi broth, finished with black truffle salt (gf)

Celery Root & Potato Purée (gf)