

-Appetizers-

TARTINE of BEEF & PRESERVED TUNA VINAIGRETTE olive, beet, rye...\$16*

NAPA CABBAGE hedgehog mushroom, farm egg, buttermilk, dill, seeds...\$13

YOUNG ARUGULA SALAD crispy shallot, pecorino canestrato...\$14

WARM SUGAR SNAP PEAS carrot butter, cilantro, sea salt...\$13

CHICKEN LIVER PÂTÉ pickles, lettuce, dijon, brioche...\$15

PAPPARDELLE, EARLY MOREL & RAMP...\$18

RICOTTA GNOCCHI alla BOLOGNESE parmesan, mint...\$19

SAUTÉED SOFTSHELL CRAB romaine, cucumber, sweet pepper, tahini...\$20

-Entrées-

BAKED GOLDEN TILEFISH spring shallot, asparagus, vin blanc, champagne sabayon...\$32

ROYAL RED SHRIMP GRENOBLOISE lemon, caper, cauliflower, polenta, crouton...\$31

SAUTÉED BEELINER SNAPPER green garlic rice pilaf, radish, sprouts...\$33

FISH STEW PROVENÇAL shrimp, squid, mussel, rice middlins...\$31

KEEGAN-FILION FARMS HALF CHICKEN potato purée, zucchini, marcona...\$30

CREEKSTONE STRIP STEAK charred chioggia beets, bordelaise, horseradish...\$42*

-Vegetables to Share-

BELLEVUE SWEET POTATO fromage, turmeric, pecans...\$10

SAUTÉED FIELD SPINACH green garlic, chile...\$10

YUKON GOLD POTATO PURÉE...\$9

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*