



APPETIZERS

Artisanal Cheeses

Fruit, Nuts, Jam, Rosemary Crackers
 Three 1 oz Portions \$ 15
 Five 1 oz Portions \$ 20

Roasted Figs

Chevre, Prosciutto \$ 9

Warm Goat Cheese

Spicy Tomato Sauce
 Grilled Baguette \$ 8

Scallops P.L.T.*

Prosciutto, Lettuce, Tomato \$ 15

Dungeness Crab Salad

Beets, Honeycrisp Apple \$ 14

Ahi Tuna Poke *

Radish, Cucumbers, Crispy Wontons
 Spicy Oyster Sauce \$ 16

Prawns

Romesco Sauce, Polenta
 Chorizo, Lemon \$ 15

Pork Belly

Corona Beans, Cured Tomato Essence \$ 12

Seasonal Soup

Please Ask Your Server \$ 10

SALADS

Mixed Greens

Marcona Almonds, Rogue Creamery Blue
 Sherry Vinaigrette \$ 9

Roasted Beets

California Chevre, Hazelnuts
 Pomegranate Vinaigrette \$ 11

Baby Spinach

Poached Egg, Bacon, Shaved Onion
 Champagne Vinaigrette \$ 11

Caesar

Parmegiano-Reggiano, Crouton
 White Anchovy Dressing \$ 10

ENTREES

Seasonal Seafood

Please ask your server for details MP

Sea Scallops *

Cauliflower Puree
 Harvard Beets
 Parsley Salad \$ 27

Ahi Tuna *

White Bean Ragout
 Pepper Jam \$ 33

Tagliatelle

Mushrooms, Rosemary
 Truffle Oil \$ 19

Pork Tenderloin*

Crispy Mustard Spätzle
 Pearl Onions
 Brussel Sprouts \$ 26

Chicken Breast

Apple Brioche Stuffing
 Savory Jus \$ 24

Prime Filet Mignon *

Dungeness Crab
 Fingerling Potatoes
 Kale, Demi \$ 41

Beef Short Ribs

Baby Root Vegetables
 Horseradish Potato Puree \$ 28

Chef de Cuisine R. Paul Hyman

Sous Chef Norma Whitt

All parties 6 or larger will have an automatic
 20% gratuity added to the bill

There is a \$5 split charge for entrée plates only

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