



January 20th & 21st

First

Columbia River King Salmon Lox, Vanilla Bean Sabayon, Meyer Lemon Caviar, Char Roe, Parsnips, Grated Wasabi Root, Barrel Aged Fish Sauce

Domaine Romain Collet, Crémant De Bourgogne, Brut, Burgundy, France

Second

Grilled Octopus, Sweet Pepper Custard, Olive Tapenade, Cured Egg Yolk, Marcona Almond, Charred Frisee, Squid Ink

Latta, Roussanne, Lawrence Vineyard, Columbia Valley, 2019, Washington

OR

New Bedford Scallops, Alaskan King Crab, Pomegranate Gel, Yuzu, Hedgehog Mushrooms, Delicata Squash, Leek Ash, Lemon-Basil Oil

Hiedler, Gruner Veltliner, Löss, Kamptal, 2020, Austria

Third

Pork Belly Confit, Honeycrisp Apples, Ginger Caramel, Butternut Squash, Pickled Chard, Beet Tuille

Château Beaucastel, Cotes Du Rhone, "Coudoulet" Rhone, 2019, France

OR

Vermont Quail, Duxelle & Crawfish Stuffing, Aged Sherry Vinegar, Warm Cane Emulsion, Braised Fennel

Palacios, Mencia, "Petalos" Bierzo, 2020, Spain

Main

Dry Aged Duck Two Ways: Duck Breast & Duck Rilette, Cara Cara Oranges, Verjus, Striped Beets, Spinach Foam, Duck Cracklin

Devona, Pinot Noir, Freedom Hill, Willamette, 2016, Oregon

OR

Bison Tenderloin, Chanterelles, Humboldt Fog, Sage, Fingerling Potatoes, Swiss Chard

Chateau Rozjer, Saint-Emilion Grand Cru, Bordeaux, 2018, France

4 course menu 95

Wines paired 60

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

Please note there is an 18% service charge for tables of 2 or less, 20% for tables of 3 or more

Vegan & Vegetarian Tasting available upon request