



January 25th & 26th

First

Columbia River King Salmon Lox, Vanilla Bean Sabayon, Meyer Lemon Caviar, Parsnips, Grated Wasabi Root, Barrel Aged Fish Sauce, Fennel Coral
Le Pépie, Muscadet, "Merci," Loire, 2020 France

Second

Grilled Octopus, Sweet Pepper Custard, Olive Tapenade, Cured Egg Yolk, Marcona Almond, Charred Frisee, Squid Ink
Latta, Roussanne, Lawrence Vineyard, Columbia Valley, 2018, Washington

OR

Alaskan King Crab, Pomegranate Gel, Cara Cara Oranges, Winter Chanterelles, 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
Jean-Paul Brun, Beaujolais, Domaine Des Terres, "L'Ancien" 2021, France

OR

Duck Rilette, Aged Sherry, Warm Cane Emulsion, Housemade Ricotta, Grilled Cabbage, Duck Cracklin'
Duca Carlo Guariniq, Primitivo, Scorrano, 2019, Italy

Main

48-hour Wagyu Beef Short Ribs, Lemongrass, Ginger, Japanese Whiskey, Sesame Seeds, Spinach Foam, Rainbow Carrots
Ciglianti, Barbera D'Alba, Vigna Serraboella, 2019, Italy

OR

Bison Tenderloin, Hedgehog Mushrooms, Humboldt Fog, Sage, Yukon Golds, Swiss Chard
L'Ecole, No. 41, Cabernet Sauvignon, Columbia Valley, 2019, Washington

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