

*small plates***HOG ISLAND OYSTERS ON THE HALF SHELL***

COCKTAIL SAUCE AND MIGNONETTE AQ

SEAFOOD PLATEAU*CHILLED MAINE LOBSTER, LOCAL DUNGENESS CRAB, GULF PRAWNS, AHI TUNA CRUDO, MARINATED MUSSELS, HOG ISLAND OYSTERS *PETIT 75 GRAND 135***STEAK TARTARE***

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

HUDSON VALLEY FOIE GRAS TERRINE

APRICOT PRESERVES, CALABRIAN CHILI GASTRIQUE, VANILLA SALT, BRIOCHE 25

BURRATA AND PERSIMMON "CARPACCIO"

RUBY GRAPEFRUIT, SHAVED FENNEL, PISTACHIO, CHAMPAGNE VINAIGRETTE 13

WOOD FIRED OYSTERS ROCKEFELLER

CRISPY PORK BELLY, SPINACH, GRUYERE, BREADCRUMBS 15

SLOW ROASTED BERKSHIRE PORK TORTELLINI*

BRAISED GREENS, POACHED FARM EGG, CRISPY PARSNIP, PARMESAN BRODO 14

CHILLED GULF PRAWNS

MEYER LEMON, FRESH HORSERADISH, COCKTAIL SAUCE 17

BONE MARROW

MIXED HERB SALAD, CAPERS, POMEGRANATE, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, MARINATED OLIVES, CROSTINI

*FLIGHT OF DOMESTIC CHEESE 16 FLIGHT OF IMPORTED CHEESE 16**soup & salads***JERUSALEM ARTICHOKE AND WILD MUSHROOM SOUP**

APPLEWOOD SMOKED BACON, CRISPY SUNCHOKE CHIPS, CASHEW CREAM 12

CAULIFLOWER SOUP

HARISSA, SMOKED OLIVE OIL, LIME 10

CALIFORNIA ENDIVE SALAD

SATSUMA MANDARIN, TOASTED HAZELNUTS, POMEGRANATE, DIJON VINAIGRETTE 12

BUTTER LETTUCE

WATERMELON RADISH, CUCUMBER, TARRAGON, GREEN GODDESS DRESSING 11

WEDGE SALAD

BABY ICEBERG, APPLEWOOD SMOKED BACON, RED ONION, BUTTERMILK DRESSING, PT. REYES BLUE 14

*entrees***SEARED SCALLOPS**

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, PERNOD 42

CHILLED WHOLE MAINE LOBSTER

DRAWN BUTTER, TARRAGON AIOLI, GRILLED MEYER LEMON AQ

WOOD FIRED FILET MIGNON*

OREGON CHANTERELLES, ROASTED MARBLE POTATOES, ROGUE SMOKY BLUE CHEESE, BORDELAISE 48

PAN ROASTED KING SALMON*

PORCINI AND HERB POLENTA, BUTTERNUT SQUASH CAPONATA, PINE NUTS, CURRANTS, CAPERS, POMEGRANATE MOLASSES, CRISPY KALE CHIPS 34

PINE NUT AND DIJON CRUSTED RACK OF LAMB

YUKON GOLD POTATO AND CELERIAC GRATIN, CHARRED BROCCOLINI, SAUCE AU POIVRE 55

BUTTER BASTED LOCAL BLACK COD

CRISPY PORK BELLY, SMOKED ROMANESCO, SHIITAKE MUSHROOM, DASHI, MISO AIOLI 37

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

*sides***CRISPY YUKON GOLD POTATOES**

HORSERADISH CREME FRAICHE, DILL 8

WOOD FIRED BRUSSELS SPROUTS

HARISSA, SHEEP'S MILK FETA 8

ROASTED DELICATA SQUASH

MELTED RICOTTA, POMEGRANATE SALSA VERDE, PEPITAS 8