

# DINNER

# DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

## *small plates*

### **HOG ISLAND OYSTERS ON THE HALF SHELL\***

COCKTAIL SAUCE AND MIGNONETTE AQ

### **WHITE STURGEON CAVIAR**

30 GRAM JAR STERLING CLASSIC, VODKA CREME FRAICHE, HANDCUT KENNEBEC POTATO CHIPS 75

### **SEAFOOD PLATEAU\***

CHILLED MAINE LOBSTER, LOCAL DUNGENESS CRAB, GULF PRAWNS, AHI TUNA CRUDO, MARINATED MUSSELS, HOG ISLAND OYSTERS GRAND 95

### **STEAK TARTARE\***

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **BURRATA AND PERSIMMON "CARPACCIO"**

RUBY GRAPEFRUIT, SHAVED FENNEL, PISTACHIO, CHAMPAGNE VINAIGRETTE 13

### **CHICKEN LIVER MOUSSE**

CELERIAC AND HERB SALAD, SALSA VERDE, OLIVE OIL FRIED BAGUETTE, SABA 10

### **WOOD FIRED OYSTERS ROCKEFELLER**

CRISPY PORK BELLY, SPINACH, GRUYERE, BREADCRUMB 15

### **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, CROSTINI 16.5

## *soup & salads*

### **SPLIT PEA SOUP**

SMOKED HAM HOCK, MIREPOIX, CRISPY SUNCHOKE CHIPS 11

### **CAULIFLOWER SOUP**

HARISSA, SMOKED OLIVE OIL, LIME 10

### **BELGIAN 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*

### **WOOD FIRED RACK OF LAMB**

YUKON GOLD POTATO AND CELERIAC GRATIN, BROCCOLINI, PINE NUT CRUST, SAUCE AU POIVRE 55

### **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

### **MESQUITE GRILLED 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 34

### **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

### **SLOW ROASTED PRIME RIB**

HORSERADISH CREAM, WATERCRESS, NATURAL JUS 45

## *sides*

### **CRISPY YUKON GOLD POTATOES**

HORSERADISH CREME FRAICHE, DILL 8

### **WOOD FIRED BRUSSELS SPROUTS**

HARISSA, SHEEP'S MILK FETA 8

### **ROASTED DELICATA SQUASH**

WHIPPED RICOTTA, POMEGRANATE SALSA VERDE, PEPITAS 8