

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

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL 13

FRIED GREEN TOMATOES

ROCK SHRIMP REMOULADE, CHERRY TOMATO, TRINITY HERBS, CRISPY OKRA 15

BONE MARROW

TAMARIND GLAZE, PICKLED JALAPENO, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

ARTISAN CHEESE BOARD

SEASONAL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

soup & salads

CHILLED MELON GAZPACHO

ROCK SHRIMP, CHILI-LIME, PICKLED PEPPERS, CILANTRO 10

HEIRLOOM TOMATO SALAD

CHILLED MAINE LOBSTER, POACHED SHRIMP, ARUGULA, RADISH, AVOCADO, CREAMY DILL DRESSING 24

BELGIAN ENDIVE SALAD

TWIN PEAKS PEACHES, PECANS, ROGUE SMOKEY BLUE CHEESE, WATERCRESS, DIJON VINAIGRETTE 12

LITTLE GEMS

BRENTWOOD CORN, FARMERS MARKET BLACKBERRIES, SALTED WALNUTS, BUTTERMILK DRESSING 11

entrees

WOOD FIRED PRIME NEW YORK STRIP*

SUMMER PANZANELLA WITH HEIRLOOM TOMATOES, LEMON CUCUMBER, DEL RIO ARUGULA, SMOKED CROUTONS, TARRAGON VINAIGRETTE 49

PAN ROASTED KING SALMON*

TOMATO COULIS, HERBED QUINOA AND RATATOUILLE SALAD, GREEN OLIVE, PARMESAN-BASIL EMULSION 34

MAPLE BRINED PORK TENDERLOIN A LA PLANCHA*

CRISPY PORK BELLY, HAZELNUTS, GRILLED CHICORIES, TOASTED SESAME BAGNA CAUDA 37

SEARED SCALLOPS

MASCARPONE CREAMED CORN, CHANTERELLE MUSHROOM, APPLEWOOD BACON LARDON, SMOKED CHERRY TOMATO MARMALADE 42

BUTTER POACHED LOBSTER CLAWS*

PUMPERNICKEL GNOCCHI, OREGON CHANTERELLES, POACHED EGG, WHITE STURGEON CAVIAR AQ

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

sides

CRISPY YUKON GOLD POTATOES

GREEN GODDESS, FRIED PARSLEY 6

BRENTWOOD CREAMED CORN

MASCARPONE, CHIVES, CILANTRO 8

WOOD FIRED SUMMER SQUASH

CHERRY TOMATO, BASIL, NUTMEG, WHIPPED RICOTTA 6