

TODAY'S SPECIALS

APPETIZERS

Burrata & Prosciutto Panzanella 18

*Cherry Tomato, Melon, Cucumber,
Basil, Focaccia, Balsamic Gastrique*

Octopus Terrine* 21

*Citrus Tomato Sauce,
Fennel-Olive Tapenade,
Crispy Fingerlings, Pea Shoots*

Hamachi Crudo* 21

*Wonton Crisp, Radish,
Sweet Peppers, Cucumber,
Ginger Ponzu,
Black Garlic Sesame Aioli*

D2 Braised Beef Fogotini 24

*King Trumpet Mushrooms,
Fresh Black Truffle Brodo,
Chicory, Ricotta Solata*

Steak Tartare* 24

*Caper Berries, Radish, Cornichon,
Peruvian Peppers, Herbs,
Shaved Egg, Rustic Garlic Bread*

Seasonal Pacific Oysters (4) 18

*Chaleur Blanc Mignonette,
Cocktail Sauce,
Citrus Tomato Coulis*

ENTRÉES

add a 1/2 portion of salad from menu | 9

Pan Seared

Alaskan King Salmon* 48

*Fregola Sarda, Summer Squash,
Guanciale, Sunflower & Basil Pistou,
Pickled Melon, Chicory Salad*

Suggested Pairing:

DeLille Cellars, Chaleur Blanc

Lamb Carbonara 28

*Fresh Tagliolini Pasta,
Pickled Strawberries, Pecorino,
Hollandaise,*

House-Cured Lamb Pancetta

Suggested Pairing:

DeLille Cellars, Doyenne

Braised Lamb Shank* 45

*Gnocchi alla Romana,
Ricotta, Parsley Gremolata,
Lacinato Kale, Morel Mushrooms,
Cherry Tomato Ragù*

Suggested Pairing:

DeLille Cellars, Signature Syrah

Grilled Beef Tenderloin* 56

*Pomme Puree,
Cedar Plank Grilled Vegetables,
Black Garlic Maître d' Butter,
Root Beer Gastrique, Pepper Gremolata*

Suggested Pairing:

Sequoia Grove, Cabernet Sauvignon

16oz Grilled Veal T-Bone* 58

*Farro Risotto, King Mushrooms,
Glazed Maple Carrots,
Onion Soubise, Crispy Onion Rings
Red Wine Demi Glaze*

Suggested Pairing:

DeLille Cellars, Shaw Cabernet

OUR AWARD WINNING TEAM

Michael C. Toni James Dailey
Executive Chef *General Manager*

Taylor Kinnebrew Josh Gately
Chef De Cuisine *Sous Chef*

APPETIZERS

Roasted Mushroom Toast 16

Truffle Marscapone, Sherry, Arugula

Tempura Brussels Sprouts 17

*Maple Gastrique,
Stoneground Mustard Aioli, Sage*

Chilled Sumac Carrots 16

*Feta Mousse, Pickled Mustard Seed,
Cucumber Salad, Black Sesame Seed,
Almonds*

Blistered Shishitos 16

Light Tempura, Harissa Aioli

House-Made Bread Trio 14

*Semolina, Rustic & Focaccia Breads,
Tomato Conserva, Olive Oil Verde,
Whipped Butter, Sea Salt*

SOUP & SALAD

Soup Du Jour cup bowl

Ask About Today's Selection

9 | 13

Gem Lettuce Salad 17

*Cara Cara Oranges, Castelvetro Olives, Fennel,
Pine Nuts, Ricotta Salata, Basil-Mint Vinaigrette*

add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14

Chef Toni's Washington Salad 16

*Organic Greens, Rainier Cherries,
Beecher's White Cheddar, Candied Pecans,
Cherry Vinaigrette*

add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14

Butter Lettuce Salad 16

*Red Onion, Snap Pea, Easter Radish, Goat Cheese,
Tarragon & Gold Balsamic Vinaigrette,
Sunflower Seed*

add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14

ENTRÉES

add a 1/2 portion of salad from menu | 9

9oz New York Steak Frites* 39

*Chaleur Estate Maître d' Butter,
Pommes Frites, Seasonal Vegetables, Jus*

Suggested Pairing:

DeLille Cellars, D2

Fried Duck Leg Confit 46

*Five Spice, Cannellini Bean Puree,
Swiss Chard, House Bacon, Shallot,
Romanesco, Cauliflower,
Cherry-Ginger Gastrique*

Suggested Pairing:

DeLille Cellars, Saffron Fields Pinot Noir

Grilled Pork Tenderloin 38

*Street Corn Hash, Caramelized Asian Pears,
Sunflower Peperonanta, Olive Oil Verde*

Suggested Pairing:

DeLille Cellars, Le Dessein

Cornmeal Crusted Branzino 48

*Chilled Quinoa Pilaf, Watermelon Radish,
Cauliflower, Parsley, Sweet Pea Coulis,
Chaleur Blanc Reduction*

Suggested Pairing:

DeLille Cellars, Red Willow Chardonnay

EXTRUDED PASTA

add a 1/2 portion of salad from menu | 9

Strozzapreti Bolognese Bianco 30

*Veal, Pork, Beef, Pickled Sofrito,
Pecorino Cheese, Fines Herbs*

Suggested Pairing:

Ricasoli, Brolio Riserva

Tagliatelle al'Limone 26

*Leek, Spinach, Preserved Lemon Cream,
22 Month Parmesan, Lemon Agrumato*

add Chicken 8 | Tuna* 12 | Prawns 12 | Steak* 14

Suggested Pairing:

E. Guigal, Côtes du Rhône Blanc

Dungeness Crab Pappardelle 35

Sweet Corn Cream, Scallions, Piment d' Espelette

add Double Dungeness Crab | 15

Suggested Pairing:

DeLille Cellars, Marguerite Sauvignon Blanc

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS