

# TODAY'S SPECIALS

## APPETIZERS

Warm Smoked Burrata 20

*Red Wine Pear, Prosciutto d'Parma,  
Rainbow Pepper Mostarda,  
Rustic Bread Crisp*

Sherry Duck Pâté 20

*Arugula,  
Seasonal Pickled Vegetables,  
Thyme & Sherry Geleé,  
Grilled Rustic Bread,  
Smoked Sea Salt*

Torched Spanish Octopus\* 23

*Crispy Fingerling Coins,  
Castelvetrano Olives,  
Iberico Chorizo, Boquerones,  
Blood Orange Rosé Caviar,  
Tangerine Olive Oil,  
Verde Semolina Crisp*

Steak Tartare\* 24

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

## Champagne & Caviar for Two

*Includes 375ml Bottle of Champagne*

*1oz Osetra Caviar,  
Buckwheat Blinis, Crème Fraiche,  
Chives, Red Brunoise Onions, Egg Mimosa*

Schramsberg, Blanc de Blancs | 375ml 125  
*North Coast, CA, 2021*

Henriot, Brut Souverain | 375ml 135  
*Champagne, FR, NV*

Billecart-Salmon, Brut Rosé | 375ml 145  
*Champagne, FR, NV*

## OUR AWARD WINNING TEAM

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

Taylor Kinnebrew     Josh Gately  
*Chef De Cuisine     Sous Chef*

## ENTRÉES

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

### Entrée Add-Ons

*Enhance your entrée with these additions*

Dungeness Crab 15

Lobster, Mascarpone,  
& Chive Spring Roll 18

Seared Hudson Valley  
Foie Gras 19

Pan Seared Steelhead\* 45

*Red Coconut Curry Broth,  
Rice Noodles, Napa Cabbage,  
Carrot, Basil Oil,  
Whiskey Barrel Fish Sauce*  
Suggested Pairing:  
DeLille Cellars, Marguerite

Grilled Beef Tenderloin\* 56

*Roasted King Mushroom, Polenta Fries,  
Red Onion Marmalade, Olive Oil Verde,  
Red Wine Jus*  
Suggested Pairing:  
DeLille Cellars, Chaleur Estate

Mary's Pan Seared  
Frenched Chicken Breast 36

*Red Wine Farro Risotto, Pearl Onion  
Foraged Mushroom Conserva,  
Chicory Salad, Red Wine Jus*  
Suggested Pairing:  
DeLille Cellars, Lazy River Pinot Noir

Salumi Bolognese 30

*Casarecce Pasta,  
San Marzano Tomatoes, Pecorino,  
Pickled Sofrito*  
Suggested Pairing:  
DeLille Cellars, D2

Lasagna Blanco 30

*House-Made Pasta,  
Marcona Almond & Arugula Pistou,  
Matsutake Mushroom, Chanterelle,  
Cipollini Onions, 22-Month Parmesan*  
Suggested Pairing:  
DeLille Cellars, Chaleur 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

## APPETIZERS

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Roasted Mushroom Toast 16

*Truffle Mascapone, Sherry, Arugula*

Delicata Squash Fries 17

*Tempura, Basil Aioli, Herbs de Provence*

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

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Soup Du Jour cup bowl

9 | 13

*Featuring the finest seasonal ingredients and vibrant flavors*

Gem & Endive Salad 17

*Brussels Sprout, Baby Beet, Golden Fig, Gorgonzola Dolce Cheese, Champagne Dijon Vinaigrette, Walnut*

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Chef Toni's Washington Salad 16

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

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Carrot-Arugula Salad 16

*Roasted Thumbelina Carrots, Dried Apricot, Pistachio Vinaigrette, Ricotta Salata, Toasted Farro, Sumac Pistachio*

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

## ENTRÉES

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

Center Cut 9oz

New York Steak Frites\* 39

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

**Suggested Pairing:**  
DeLille Cellars, Red Willow Cabernet Franc

Crispy Kobe Beef Short Rib 45

*Ricotta Potato Gnocchi, Cipollini Onions, Swiss Chard, Glazed Rainbow Carrots, Grand Ciel Jus*

**Suggested Pairing:**  
DeLille Cellars, Shaw Cabernet

Fried Rabbit Cassoulet 46

*Milk Braised Rabbit Leg, Baked White Beans, Housemade Bacon, Cherry Tomato, Lacinato Kale, Rosemary Focaccia*

**Suggested Pairing:**  
DeLille Cellars, Le Dessein

Cornmeal Crusted Trout\* 48

*Maitake Mushroom & Potato Gratin, Honeypatch Squash Puree, Shaved Brussels Sprout & Green Apple Salad, Maple-Dijon Vinaigrette, Chaleur Blanc Reduction*

**Suggested Pairing:**  
DeLille Cellars, Red Willow Chardonnay

## EXTRUDED PASTA

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

Tagliatelle al'Limone 26

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

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

**Suggested Pairing:**  
DeLille Cellars, Roussanne

Dungeness Crab Pappardelle 35

*Sweet Corn Cream, Scallions, Piment d' Espelette*

**add Double Dungeness Crab | 15**  
**Suggested Pairing:**  
Domaine Laroche, Saint Martin Chablis

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