

# TODAY'S SPECIALS

## APPETIZERS

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Truffle Burrata & Speck 21

*Winter Squash, Currant Mostarda,  
Fennel, Beet-Chardonnay Coulis,  
Chicory,*

Carrot & Scallion Fritter 21

*Miso Yogurt, Gochujang Gastrique,  
Peanuts, Herb Salad*

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*

## ENTRÉES

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add a 1/2 portion of salad from menu | 10

Pan Seared Hokkaido Scallops 48

*Clams, Mussels, Smoked Campari Tomato,  
Leek, Fregola Sarda, Lobster Brodo*

*Suggested Pairing:*

*DeLille Cellars, Red Willow Chardonnay*

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*

Grilled Salmon Creek Pork Chop 38

*Pea Vine, Root Vegetable Hash,  
Purple Potato & Ricotta Dumpling,  
Honey Patch Squash Puree,  
Blood Orange Gastrique*

*Suggested Pairing:*

*DeLille Cellars, Doyenne*

## OUR AWARD WINNING TEAM

James Dailey  
*General Manager*

Michael C. Toni  
*Executive Chef*

Taylor Kinnebrew  
*Chef De Cuisine*

Josh Gately  
*Sous Chef*

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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Sherry Duck Pâté 20

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

Roasted Mushroom Toast 16

*Truffle Marscapone, Sherry, Arugula*

Delicata Squash Fries 17

*Tempura, Basil Aioli, Herbs de Provence*

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\* 22**

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\* 22**

Green & Red Leaf Salad 16

*Radicchio, Pickled Celeriac,  
Toasted Pine Nuts, Shaved Shallot,  
Garrotxa Cheese, Smoked Tomato Vinaigrette*

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 22**

## ENTRÉES

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**add a 1/2 portion of salad from menu | 10**

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 Braised

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*

Pan Seared Branzino 48

*Preserved Lemon, Crispy Quinoa,  
Chaleur-Soaked Dates, Salsify Soubise,  
Almond Brown Butter, Dill, Arugula*

**Suggested Pairing:**

*DeLille Cellars, Red Willow Chardonnay*

## PASTA

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**add a 1/2 portion of salad from menu | 10**

Spaghetti Carbonara 27

*Smoked Shiitake Mushroom,  
22-Month Aged Parmesan, Parsley, Egg Yolk,  
Black Garlic & Parmesan Brodo*

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 22**

**Suggested Pairing:**

*DeLille Cellars, Roussanne*

Dungeness Crab Pappardelle 38

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

**add Double Dungeness Crab | 17**

**Suggested Pairing:**

*Domaine Laroche, Saint Martin Chablis*

Duck Ragu Strozzapreti 32

*Mutti Tomato, D2 Wine,  
Locatelli Pecorino Cheese,  
Verde Pangrattato*

**Suggested Pairing: DeLille Cellars, D2**

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