

TODAY'S SPECIALS

APPETIZERS

Burrata & Speck 21

*Kumo Tomatoes, Fennel, Endive,
Toasted Sunflower Seed,
Durant Olive Oil, Balsamic Gastrique,
Semolina Crisp*

Carrot & Scallion Fritter 21

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

Octopus Terrine* 28

*Furikake, Radish, Yuzu Caviar,
Sesame-Miso Dressing,
Tempura Beech Mushroom*

Hamachi Crudo 20

*Soppressata Salami, Cherry Tomato,
Fennel, Olive Tapenade,
Herb Vinaigrette, Salsify Puree*

Steak Tartare* 24

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

Air-Cured

Beef Carpaccio 18

*Shaved Garrotxa Cheese,
Cara-Cara Oranges, Bitter Greens,
Semolina Crisp, Warm Pine Nut Oil*

ENTRÉES

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

Coal-Roasted 10oz

Center Cut Prime Ribeye 72

*Trumpet Mushrooms, Baked Potato Gnocchi,
Smoked Bacon, Scallions, Crème Fraiche,
D2 Demi-Glace*

Suggested Pairing:

DeLille Cellars, Chaleur Estate

Pan Seared Alaskan Halibut 48

*Leek, Pea Vine, Radish Sprout,
Goat Cheese Dumplings,
Chaleur Blanc & Thyme Broth*

Suggested Pairing:

DeLille Cellars, Chaleur Blanc

Grilled Beef Tenderloin* 56

*Cabot Cheddar Pomme Puree,
Charcoal Portobello Mushroom, Pea Vine,
Pickled Red Onion Ring, Demi-Glace*

Suggested Pairing:

DeLille Cellars, Chaleur Estate

Mary's Pan Seared

Frenched Chicken Breast 36

*Farro Risotto, Parmesan, Spring Onion,
Patty Pan Squash, English Pea, Sauce Verte,
Blueberry-Port Gastrique, Chicory Salad*

Suggested Pairing:

DeLille Cellars, Rosé

OUR AWARD WINNING TEAM

James Dailey
General Manager

Michael C. Toni
Executive Chef

Taylor Kinnebrew
Head Chef

Josh Gately
Chef De Cuisine

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

Cheese & Charcuterie 28

*Jardinière, Preserves, Olives,
Grain Mustard, Marcona Almonds,
Rustic Bread Crisp, Crackers*

Roasted Mushroom Toast 16

Truffle Marscapone, Sherry, Arugula

House-Made Bread Trio 14

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

Tempura Brussels Sprouts 17

Stone Ground Mustard Aioli, Maple Gastrique, Sage

SOUP & SALAD

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 | 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 | Prawns 12 | Steak* 22

Kale & Romaine Caesar Salad 14

Focaccia Crisp, Shaved Parmesan, Grilled Lemon
add Chicken 8 | Prawns 12 | Steak* 22

ENTRÉES

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

Grimaud Duck Breast 48

*Coriander, Green Bean, Gold Beet Coulis,
Walnut Pangratatto, Pickled Carrot,
Cherry Gastrique*

Suggested Pairing:

DeLille Cellars, Saffron Fields Pinot Noir

Snake River Farm

Pork Tenderloin 40

*Verde Spatzle, Radicchio, Plum Agrodolce,
Pork Jus, Pea Shoot*

Suggested Pairing:

DeLille Cellars, Doyenne

PASTA

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 | 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:

DeLille Cellars, Red Willow Chardonnay

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