

Sample Dinner Menu

APPETIZERS

Hamachi Crudo 20

*Cucumber, Melon, Black Garlic Ponzu,
Green Cabbage, Micro Arugula*

Burrata & Speck 21

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

Steak Tartare* 24

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

Blistered Shishitos 17

Light Tempura, Harissa Aioli

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*

SOUP & SALAD

Soup Du Jour cup bowl
9 | 13
*Featuring the finest seasonal
ingredients and vibrant flavors*

Washington Salad 16

*Organic Greens, Dried Bing Cherries,
Beecher's White Cheddar, Candied Pecans,
Cherry Vinaigrette*
add Chicken 8 | Prawns 12 | Steak* 22

Gem & Endive Salad 17

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

OUR AWARD WINNING TEAM

Taylor Kinnebrew
Head Chef

James Dailey
General Manager

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

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ENTRÉES

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

Hokkaido Scallops 49

*Fennel Soubise, Olive Gremolata,
Kohlrabi, Romano Beans,
Methley Plum, Maple Gastrique*

Suggested Pairing:
DeLille, Chaleur Blanc

Grilled Tuna
Niçoise Salad 32

*Arugula, Fingerling Potato,
Green Bean, Egg, Niçoise Olive,
Sweet Pepper, Sauce Verte
Stone Ground Mustard Vinaigrette,*

Suggested Pairing:
DeLille, Rosé

Salmon Creek Farms
Pork Chop 39

*Lacinato Kale, Swiss Chard,
Grain Mustard Cream, Hush Puppy,
Smoked Honey*

Suggested Pairing:
DeLille, D2

Grimaud Duck Breast* 48

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

Suggested Pairing:
DeLille, Saffron Fields Pinot Noir

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, Roussanne

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, Shaw Cabernet

Grilled Beef Tenderloin* 56

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

Suggested Pairing:
DeLille, Signature Syrah

Center Cut 9oz
New York Steak Frites* 39

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

Suggested Pairing:
DeLille, Doyenne

PASTA

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

Spaghetti ai Funghi 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, Marguerite

Dungeness Crab*
Pappardelle 38

*Sweet Corn Cream, Scallions,
Piment d' Espelette*
add Double Dungeness Crab | 17

Suggested Pairing:
DeLille, Red Willow Chardonnay