



DINNER SAMPLE MENU - OCTOBER 2025

APPETIZERS

Braised Pork Belly - parsnip soubise, quinoa, bosc pear, watercress, onion jam	21
Burrata & Speck - crispy speck, heirloom tomato, focaccia, sunflower basil pistou, shallot, durant olive oil	20
Grilled Spanish Octopus* - smoked fingerling potato salad, shallot, chorizo, red pepper coulis, olive vinaigrette	28
Steak Tartare* - caper berries, radish, cornichon, peruvian peppers, herbs, shaved egg, rustic garlic bread	24
Blistered Shishitos - light tempura, harissa aioli	17
Cheese & Charcuterie - jardinière, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers	28
Roasted Mushroom Toast - truffle mascarpone, sherry, arugula	16
House-Made Bread Trio - semolina, rustic & focaccia breads, tomato conserva, olive oil verde, whipped butter, sea salt	14

SOUPS & SALADS

salad add-ons: chicken +8 | prawns +12 | steak* +20

Soup Du Jour - featuring the finest seasonal ingredients and vibrant flavors <i>choice of cup or bowl</i>	9 13
Washington Salad - summer mixed greens, local apples, candied washington hazelnuts, beecher's flagship cheese, quince vinaigrette	16
Butter Lettuce & Endive - carrot-cumin vinaigrette, baby carrot, chickpea, pickled mustard seed, walnut, garrotxa cheese	17
Kale & Romaine Caesar Salad - focaccia crisp, shaved parmesan, grilled lemon	16

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*





DINNER ENTRÉES

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

- Sea Scallops*** - pecorino risotto, kohlrabi, arugula, pine nut oil, castelvetro olive gremolata 49
suggested pairing: delille, chaleur blanc white blend
- Tuna Niçoise Salad*** - arugula, fingerling potato, green bean, egg, niçoise olive, sweet pepper, sauce verte, stone ground mustard vinaigrette 32
suggested pairing: delille, rosé
- Columbia River Sturgeon*** - herbs de provence crust, leeks, french lentils, pickled fennel, badger flame beet puree, frisee 47
suggested pairing: delille, chaleur blanc white blend
- Provençal Semolina Dumpling** - summer squash, eggplant, sweet pepper, cherry tomato, cantalet cheese, fines herbs 30
suggested pairing: delille, le dessein gsm
- Half Game Hen** - root vegetable soubise, buckwheat pilaf, beet chip, cranberry balsamic gastrique 36
suggested pairing: delille, roussanne
- Crispy Duck Leg** - confit duck, corona bean, guanciale, mustard greens, pickled carrot 46
suggested pairing: delille, upland syrah
- Salmon Creek Farms Pork Chop*** - lacinato kale, swiss chard, grain mustard cream, hush puppy, smoked honey 39
suggested pairing: delille, d2 red blend
- Beef Tenderloin*** - cabot cheddar pomme puree, red cabbage, fig, french bean, pickled red onion ring, demi-glace 56
suggested pairing: delille, chaleur estate red blend
- Wagyu Steak Frites*** - snake river farms beef, chaleur estate maître d' butter, jus, pommes frites, seasonal vegetables 42
suggested pairing: delille, doyenne red blend

PASTA

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

- Spaghetti ai Funghi** - smoked shiitake mushroom, 22-month aged parmesan, parsley, egg yolk, black garlic & parmesan brodo 27
add chicken +8 | prawns +12 | steak +20*
suggested pairing: delille, marguerite 39
- Dungeness Crab* Pappardelle** - sweet corn cream, scallions, piment d' espelette
add double dungeness crab +18
suggested pairing: delille, red willow chardonnay



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

