



## APPETIZERS

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<b>Burrata &amp; Speck</b> - basil, meyer lemon, durant olive oil, pickled fennel, endive, arugula, baguette <b>VEG+</b>	20
<b>Grilled Spanish Octopus*</b> - meyer lemon, red pepper tomato sauce, yukon gold hash, radish sprouts	28
<b>Steak Tartare*</b> - bone marrow sauce gribiche, radish, cornichon, rustic bread, micro leek, stout mustard <b>GF+</b>	24
<b>Tempura Brussels Sprouts</b> - stone ground mustard aioli, sage, maple gastrique <b>VEG</b>	17
<b>Cheese &amp; Charcuterie</b> - giardiniera, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers <b>VEG+, GF+</b>	28
<b>Roasted Mushroom Toast</b> - truffle mascarpone, sherry, arugula <b>VEG</b>	16
<b>House-Made Bread Trio</b> - semolina, rustic & focaccia breads, tomato conserva, olive oil verde, whipped butter, sea salt <b>VEG</b>	10
<b>Wagyu Steak Tips*</b> - king trumpet mushroom, shallot, d2 demi-glace, scallion, julien & juliet potato bread	23

## SOUPS & SALADS

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

<b>Soup Du Jour</b> - featuring the finest seasonal ingredients and vibrant flavors <i>choice of cup or bowl</i>	9   13
<b>Washington Salad</b> - sunner mixed greens, local apples, candied washington hazelnuts, bellsong toma vignetto cheese, quince vinaigrette <b>VEG, GF</b>	17
<b>Gem Lettuce Salad</b> - preserved lemon vinaigrette, focaccia & pepita breadcrumb, delicata squash, coriander, shallot <b>VEG</b>	17
<b>Kale &amp; Romaine Caesar Salad</b> - focaccia crisp, shaved parmesan, grilled lemon <b>GF+</b>	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*

**GF** - Gluten Free, **GF+** - Gluten Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

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





## DINNER ENTRÉES

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

- Sea Scallops\*** - pecorino risotto, celeriac, baby kale, apple, pine nut oil, castelvetro olive gremolata **GF** 49  
*suggested pairing: DeLille, chaleur blanc white blend*
- Stuffed Delicata Squash** - quinoa, pearl onion, celery, sage, parmesan cheese, chickpea & walnut puree **VEG** 30  
*suggested pairing: DeLille, le dessein gsm*
- Crispy Duck Leg** - confit duck, corona bean, guanciale, brussels sprout, pickled carrot 46  
*suggested pairing: DeLille, le colosse merlot*
- Seared Half Chicken** - root vegetable medley, gruyere polenta, calvados cream, pickled apple 36  
*suggested pairing: DeLille, red willow chardonnay*
- Salmon Creek Farms Pork Tenderloin\*** - leek soubise, ras el hanout, cauliflower, cherry tomato, purple potato **GF** 39  
*suggested pairing: DeLille, d2 red blend*
- Beef Tenderloin\*** - cabot cheddar pomme puree, red cabbage, fig, rainbow carrot, tempura delicata ring, demi-glace **GF+** 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 **GF** 42  
*suggested pairing: DeLille, doyenne red blend*

## PASTA

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

- Tagliatelle ai Funghi** - smoked shiitake mushroom, porcini-black garlic brodo, egg yolk, pecorino toscano **VEG** 29  
*add chicken +8 | prawns +12 | steak\* +20*  
*suggested pairing: DeLille, upland syrah*
- Dungeness Crab Pappardelle\*** - sweet corn cream, scallions, piment d' espelette 39  
*add double dungeness crab +18*  
*suggested pairing: DeLille, red willow chardonnay*



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