

first tastes...

“BLT” Salad	11
candied hills natural bacon, poblano ranch, sherry bacon dressing, organic vine ripe tomatoes	
Boisson of English Pea	13
crab, scallop, black truffle crème fraîche, lobster corial, micro basil	
Hamachi “Crudo”	13
citrus, chili oil powder, sel gris, cilantro jalapeño, radish sprouts	
Dungeness Crab and Shrimp Cake	14
lobster lemongrass sauce, tomato jam	
Golden Beet Cannelloni	13
roast d’anjou pear, chèvre, frisée, maldon sea salt arbequina olive oil, spiced raspberry vinegar syrup	
Wenatchee Apples and Wild Watercress	11
st. andre triple crème, pink peppercorns, breakfast radish creamy apple “ale” vinaigrette	
“Willy Greens” Arugula & Asian Pear Salad	12
dijon-champagne vinaigrette, candied walnuts rogue creamery “oregonzola”	
Penn Cove Mussels	13
saffron, chardonnay, blackened citrus, tarragon grilled sourdough, chili, sweet cream	

from the garden...

Creamy Parmesan Risotto	half 10/21
garden fava beans, king oyster mushroom, artichoke and virgin olive oil soup	
Sautéed Potato Gnocchi	half 10/21
roasted apples “misty mountain” ramps, chèvre, goat’s milk, smoked almonds, thyme, “really raw” honey	
Heart of Globe Artichoke “Sous Vide”	24
herbed ricotta, favas, black truffle, bloomsdale spinach cold pressed picudo olive oil, tomato confiture	

by land...

Herb Brined Skagit Valley Chicken	29
grilled meyer lemon, garlic, salted herbs “full circle” farm spring vegetables	
Natural “Hills Farm” Pork Tenderloin	half 16/ 29
candied ginger, stilton, rhubarb, port, wild arugula almond crumble	
Harris Ranch Filet Mignon	39
roquefort crust, forager mushroom ragoût, yakima valley asparagus, potato crisp, natural jus	
Grass Fed Rack of Spring Lamb	half 19/ 38
pistachio Montrachet crust, yukon potato gnocchi pea fondue, walla walla spring onion, fresh mint	

or by sea...

Wild Alaskan Salmon fennel, marcona almond, cured salumi pancetta, watercress, lemon vinaigrette, orange powder	half 18/ 34
Diver Scallops "Poêlé" faro risotto, spring fricassée, smoked bacon, salty sweet sauce	half 18/ 34
Butter Roasted Alaskan Halibut "Chops" young spring onion, honshimejis, pea tendril preserved citrus, tomato jam, tart lemon pudding	half 18/ 34
Lobster Pot Pie maine lobster, tender young organic baby vegetables tarragon, fennel, flaky pastry and brandy cream	45

simply grilled or pan roasted

Wild Alaskan Salmon	25
Bone-in 24oz Kansas City Strip	45
Alaskan Halibut "Chops"	28
Filet of Beef by "Harris Ranch"	31
Maine Lobster Tail	27
"Harris Ranch" 10 oz. Sirloin	27
Diver Scallops	25

toppings

Dungeness Crab	10
Jumbo Prawns	10
Roquefort Mustard Crust	6
Lobster Truffle Fondue	14
Foie Gras	18
Spring Fricassée	10

sides

Lobster "Mac and Cheese"	16
Potato Purée	8
Young Spinach, Garlic and Lemon	9
Sautéed Gnocchi	9
Foraged Mushroom Ragoût	9
Fava Bean Risotto	8
Wilted Pancetta Pea Vines	8

saucés

Lemon Vinaigrette and Marcona Almond
Lobster Fennel Emulsion
Brandy Peppercorn Sauce
Picudo Olive Oil and Burnt Lemon
Foraged Mushroom Sauce
Stilton Fondue and Rhubarb port