



THE RESTAURANT | DINNER

APPETIZERS

SOUP OF THE SEASON chef's selection of spring flavors	13
BALSAMIC INFUSED MELON burrata, crispy prosciutto, mint pesto, aged balsamic	15
AHI CRUDO avocado mousse, radish, yuzu, tamari, shallots, micro herbs	20
GRILLED OCTOPUS squid ink puree, uncured lardo, pickled pearl onion, chive oil	20
TUNISIAN LAMB MEATBALLS saffron sauce, garlic croutons, cilantro, parsley, scallions	20
CHARCUTERIE AND CHEESE teahive cheddar with bergamot, rogue creamery caveman blue humboldt fog, olympia provisions salame etna angels berkshire lonzino, house chicken liver pate, local honeycomb crostini, farmers market jam, pickled vegetable relish	32

ENTRÉES

WILD SALMON thyme, summer squash, heirloom tomato, micro basil	34
SEARED SCALLOPS pickled fennel, dill, sriracha caramel, purple potato gnocchi	35
CHICKEN CAPRESE mary's chicken, smoked tomato, burrata-farro risotto, basil oil, aged balsamic	28
FILIPINO NOODLE BOWL (V) rice noodles, crispy shallots, spring vegetables, scallion salad	25
KOREAN BRAISED BEEF enoki mushroom pancake, spicy prime beef, daikon salad, crushed peanuts	35
CAJUN PORK BELLY fried green tomato, local stone fruit, basil, red pepper remoulade	30
PRIME FILET OF BEEF harissa roasted eggplant, rocket, pickled onion, cracked pepper, demi	39

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian