



Spring Snacks

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Lamb Tartare | Fava Tendril | Chamomile

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Dungeness Crab | White Asparagus | Ginger
or
Heritage Duck | Soy | Cinnamon Basil

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Skipjack Tuna | Wild Onion | Tiger Lily
or
Provitello Veal | Cipollini Onion | Provencal Herbs

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White Rabbit | Castelmagno Gnudi | Nettles
or
Burgundy Snails | Morel Pasta | Green Garlic

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Chinook Salmon | Fiddlehead Fern | Sorrel
or
Oregon Lamb | Endive | Turmeric

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Sour Coconut | Kaffir Lime | Lemongrass

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Rhubarb | Goat's Milk | Sesame
or
Haitian Chocolate | Puffed Grains | Yuzu

\$175

Extended Menu | \$245

Wine Pairings
Cru | \$125
Premier | \$250
Clos | \$750

Executive Chef | Nick Dostal
Executive Pastry Chef | Evan Sheridan