



## STARTERS

<b>HOUSE CURED PANCETTA PIZZA</b> roasted garlic, chile flakes, grilled friséé and grana padano	14
<b>SWEET BRIAR FARMS DUCK EGG</b> frisée, bacon lardons, mustard vinaigrette and black truffle oil	10
<b>OLIVE OIL POACHED TUNA BRUSCHETTA</b> ayers creek farm tarbais beans, scallions, pickled chiles and cilantro	10
<b>RICOTTA CHEESE GNOCCHI</b> porchetta, rapini, caper brown butter and grana padano	10
<b>LEAVES OF ROMAINE</b> creamy garlic dressing, red onions, capers and grana padano	11
<b>SKILLET ROASTED MANILA CLAMS</b> garlic, sun dried tomatoes, saffron and grilled bread	17
<b>CATTAIL CREEK LAMB CARPACCIO</b> citrus salad, mint leaves, toasted pine nuts and red chile harissa	10
<b>HICKORY SMOKED WILLAPA BAY OYSTER CHOWDER</b> smoky bacon and herbs	8
<b>PORK SCALOPPINE</b> sautéed oyster mushrooms, creamed leeks and gremolata	10
<b>SALAD OF WINTER CHICORIES</b> grana padano, toasted walnuts and lemon-garlic vinaigrette	9
<b>RED WINE BRAISED LAMB RAGOÛT</b> creamy polenta and preserved pepper salsa verde	9
<b>TORN BUTTER LETTUCE SALAD</b> green goddess dressing, scallions and cashel blue cheese	10

## ENTRÉES

<b>COCOA BRAISED CASCADE NATURAL BEEF SHORT RIBS</b> caramelized sunchoke purée, black currant braised radicchio and glazed shallots	25
<b>YOUR KITCHEN GARDEN LEEK AND GOAT CHEESE CROSTADA</b> parsnip purée, sautéed wild mushrooms, spring greens and crushed walnuts	18
<b>MESQUITE ROASTED CATTAIL CREEK LAMB CHOPS</b> cream leeks, toasted farro, wild mushrooms and garlicky rapini	27
<b>SEARED HAWAIIAN AHI TUNA</b> crushed prairie creek farms potatoes, caramelized brussels sprouts, guanciale and tapenade	28
<b>CLAY OVEN ROASTED CARLTON FARMS PORK CHOP</b> salsify cream, sautéed spinach, black trumpet mushrooms and gremolata	25
<b>CRISPY MUSCOVY DUCK CONFIT</b> grapefruit risotto, miners lettuce and crushed pistachios	27
<b>DRAPER VALLEY FARMS CHICKEN</b> ayers creek farm polenta, sautéed collard greens and preserved pepper stew	22