

WINTER 2018
DINNER

We invite you to explore our unique food and beverage pairings. Each beverage selection completes and enhances the flavors of its paired menu item.

CHEF: *Varin Keokitvon*
BEVERAGE DIRECTOR: *Amanda Reed*

STARTERS



THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SESAME, SPICY CHILI PRESERVE. 12

Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco. 5

FOIE GRAS. KUMQUAT MARMALADE, GINGERBREAD CRUMB, CACAO NIBS, GRAPE MUST. 23**

CHARCUTERIE



HOUSE PLATE

SERRANO HAM, DRY CURED SAUSAGE, NDUJA, DUCK LIVER PÂTÉ, SHERRY GOLDEN RAISIN, WHOLE GRAIN MUSTARD, ASSORTED PICKLES, BREAD. 21*

JAMÓN IBÉRICO DE BELLOTA

ACORN FED DRY CURED HAM, BREAD, OLIVE OIL. (1.5oz) 29*

TALEGGIO CHEESE

OLIVES, TOMATO JAM, OLIVE OIL, CRACKERS. 13

SALADS



ROASTED BEETS. BURRATA, BLOOD ORANGE, PISTACHIO PRALINE, CAMPARI VINAIGRETTE. 15**

KALE SALAD. PARMIGIANO-REGGIANO, OLIVES, QUINOA, SERRANO HAM, LEMON. 14

GEM LETTUCE SALAD. ROASTED SQUASH, BACON LARDONS, AGED GOUDA, MAPLE-CHILI VINAIGRETTE, PEPITAS. 14**

SIDES



BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 12

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

ROASTED ROOT VEGETABLES. BAGNA CAUDA, GRANA PADANO, ARUGULA. LEMON. 12

GRAND CENTRAL BREAD. TALLOW BUTTER. 4

RAW



YELLOWTAIL. GRAPEFRUIT, AVOCADO, OLIVES, HORSERADISH, PIMENTON. 18*

Old Tom Gin, Lemon, Celery Bitters, Sparkling Wine. 7

AHI TUNA. PEAR, BASIL, LIME, CRISPY QUINOA, SPICY YELLOW PEPPER DRESSING. 18*

Pisco, Lacuesta Blanco, Lime Bitters. 7

OYSTERS (6). CILANTRO, LEMON, MEZCAL-GUAVA MIGNONETTE. 18*

Rutte Celery Gin, Dolin Blanc, Grapefruit Peel, Mezcal Rinse. 8

WARM BEEF TARTARE. BONE MARROW, LEMON, CAPER, SHALLOT. 20*

Cachaça, Tokaji, Verjus. 7

MAINS



EMMER RISOTTO. WILD MUSHROOMS, BUTTERNUT SQUASH, SOFT EGG, PARMIGIANO. 27

Mezcal, Yellow Chartreuse, St. Raphaël Doré, Verjus. 8

DUNGENESS CRAB PASTA. PINE NUTS, BLACK PEPPER, GRANA PADANO, CITRUS CREAM. 29**

Blanco Tequila, Pamplemousse, Brovo "Pretty", Lemon. 8

ROASTED SCALLOPS. KABOCHA SQUASH, MEE KROP, RED CURRY, PEANUTS. 35**

Rhum Agricole Gold, Mancino Secco, Banana, Lime. 8

OCTOPUS. TALLOW POTATOES, CAPER, SPICY PAPRIKA, HERB SAUCE. 30*

Manzanilla Sherry, Dolin Blanc, Green Chartreuse. 8

GRILLED KING SALMON. CHERRY TOMATOES, ARTICHOKE, OLIVES, PANZANELLA, SOFRITO. 38*

Blanco Tequila, Dolce Viognier, Lemon, Fennel Bitters. 8

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTON, CUCUMBER YOGURT. 23

Vodka, Aquavit, Dolin Dry, Lime. 8

GRILLED PORK CHOP. MORCILLA, SAUERKRAUT, GRUYÈRE POTATOES, APPLE, KOHLRABI. 33*

Riesling, Calvados, Mancino Bianco. 8

WAGYU BEEF SHORT RIB. EMMER PORRIDGE, HORSERADISH, RED CHILI KETCHUP, KIMCHI. 32*

Blackstrap Rum, Demerara, Lambrusco. 8

12oz WAGYU NY STEAK. TOMATILLO, GRILLED FINGERLING, CULTURED CREAM, NIGELLA. 58*

Reposado Tequila, St. Raphaël Doré, Greenbar Grand Poppy. 8

16oz PRIME RIBEYE. HERB TALLOW POTATOES, IBÉRICO DE BELLOTA JUS. 64*

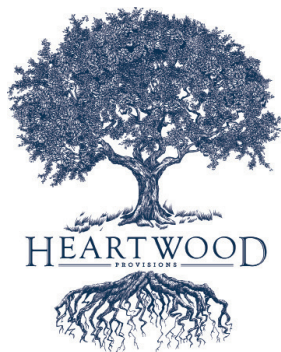
Heartwood's Barrel Aged-Gin, Ruby Port, Spanish Bitters. 8

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 16*

Saison Dupont, Farmhouse Ale, Belgium. 7

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**contains nuts. Groups of 8 or more are subject to a 20% service charge. 1.5% service charge will be added to each guest check and distributed to the kitchen staff.



HOUSE COCKTAILS

- Khaleesi's Reign.* Pear-Infused Vodka, BroVo "Pretty" Vermouth, Chamomile, Lemon, Sparkling Wine. 13
- Copper Apple Cocktail.* Heartwood's Signature Barrel-Aged Gin, Apple Shrub, St. Raphaël Doré, Pimento Dram. 13
- A Spaniard and a Frenchman.* Pommeau, Pineau des Charentes, Smith & Cross Rum, Yzaguirre Bianco, Aromatic Bitters, Parmesan Crisp. 12
- Framboesa Amarga.* Barrel-Aged Cachaça, Amaro Nonino, Raspberry, Lime. 13
- Piña Perfect.* Mezcal, Braulio Amaro, Pineapple Gum, Lime. 13
- Cutlass.* Rhum Agricole Blanc, Oloroso Sherry, Banana, Lime, Coffee Tincture. 13
- Apples & Oranges, Baby.* Calvados, Combier, Tonka, Lemon, Bitters, All Spice Rinse. 13
- H.P. Trading Co.* Cognac, Pineapple Rum, Fino Sherry, Turmeric, Kümmel Rinse. 12
- Purple Haze.* Bourbon, Spiced Pear, Allspice-Port, Black Beer, Egg White, Lemon. 13
- The Way of the Road.* Scotch, White Port-Passionfruit, Black Pepper Tincture. 13
- The Usual.* Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINES BY THE GLASS

SPARKLING

- Hugo Huber,* Rosé, Traisental, Austria, NV. 12
- Man Family Winery,* Brut, Paarl, South Africa, NV. 14
- Lelarge-Pugeot,* Champagne, Tradition Extra Brut, 1er Cru, France, NV. 20
- Fattoria Moretto,* Lambrusco, Emilia-Romagna, Italy, 2013. 10

WHITE

- Domaine Sigalas,* Assyrtiko-Athiri, Santorini, Greece, 2015. 12
- Gualdo del Re,* Vermentino, Valentina, Tuscany, Italy, 2014. 11
- Saint Cosme,* Viognier-Marsanne, Cotes-du-Rhône, France, 2016. 12
- Damien Pinon,* Chenin Blanc, Vouvray, Tuffo, Loire Valley, France, 2014. 12
- Château Villa Bel-Air,* Sauvignon Blanc-Semillon, Graves, Bordeaux, France, 2015. 15
- Soter Vineyards,* Chardonnay, North Valley, Willamette Valley, Oregon, 2016. 14

RED

- Argyle,* Pinot Noir, Reserve, Willamette Valley, Oregon, 2015. 20
- Buil & Giné,* Garnacha-Cariñena, Priorat, Spain, 2015. 12
- Château de Coullaine,* Cabernet Franc, Chinon, Loire Valley, France, 2015. 14
- Carlos Serres,* Tempranillo, Rioja, Reserva, Spain, 2011. 11
- W.T. Vintners,* Syrah, Destiny Ridge Vineyard, Horse Heaven Hills, Washington, 2014. 16
- Amavi Cellars,* Cabernet Sauvignon, Walla Walla Valley, Washington, 2014. 18

BEER & CIDER

DRAFTS

- Chuckanut,* Pilsner, Washington. 8
- Georgetown,* Bodhizafa IPA, Washington. 8
- Avery,* Ellie's Brown Ale, Colorado. 8
- Holy Mountain,* Black Beer, Washington. 8

BOTTLES & CANS

- Bitburger,* Premium Pils, Germany. 6
- Anderson Valley,* Blood Orange Gose, California. 6
- Saison Dupont,* Farmhouse Ale, Belgium. 12
- Pike,* Pale Ale, Washington. 6
- pFriem,* IPA, Oregon. (16.9 oz.) 12
- Anchor,* Porter, California. 6
- Washington Gold Cider,* Golden Delicious, Washington. 6
- Finnriver,* Dry-Hopped Cider, Washington. (500mL). 10