

SPRING 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

FOIE GRAS. KUMQUAT MARMALADE, PISTACHIO, 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



SMOKED BEET TARTINE. BURRATA, PEAS, FAVA BEAN HUMMUS, HORSERADISH ICE CREAM. 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

GRILLED ASPARAGUS. MISO VINAIGRETTE, RICE CRACKER, SESAME. 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. 7*

GEODUCK. LEMONGRASS, CUCUMBER, CILANTRO, ESLETTE PEPPER. 19\*

*White Rum, Mancino Secco, Geneby, Saline, Verjus. 7*

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. 7*

ROASTED SCALLOP BUCATINI. CITRUS CREAM, ASPARAGUS, NETTLE CHEVRE, PARMIGIANO, PINE NUTS. 35\*\*

*Heartwood's Signature Gin, White Port, Strega, Lemon. 8*

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

*Manzanilla Sherry, Dolin Blanc, Green Chartreuse. 7*

GRILLED KING SALMON. MOREL MUSHROOMS, SPRING RADISHES, ENGLISH PEAS, RAMPS. 38\*

*Gin, Yellow Chartreuse, Cocchi Americano, Dry-Hopped Cider. 7*

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

*Vodka, Aquavit, Dolin Dry, Lime. 7*

GRILLED PORK CHOP. MORCILLA, SAUERKRAUT, GRUYÈRE POTATOES, APPLE, KOHLRABI. 35\*

*Riesling, Calvados, Mancino Bianco. 7*

LAMB GNOCCHI. BRAISED LAMB, CHOUX GNOCCHI, FAVA BEANS, TURNIPS, PARMIGIANO, KÜMMEL, SUMAC. 28

*White Rum, Amaro Montenegro, Kümmel, Lemon. 7*

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

*Blackstrap Rum, Demerara, Lambrusco. 7*

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

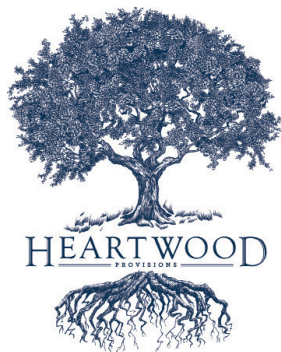
*Reposado Tequila, St. Raphaël Doré, Greenbar Poppy. 7*

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
- You Mango Me Crazy.* White Rum, Rhum Agricole, Mancino Bianco, Mango Shrub, Lime, Cucumber. 13
- Water of Life.* Gin, Mezcal, Peach, Smoked Watermelon, Lemon, Basil, IPA. 13\*
- Rosa Verde.* Pisco, Mancino Secco, Mint Demerara, Lime, Egg White, Saline, White Rose. 13
- Beets by Reed.* Blanco Tequila, Salers Gentiane, Ancho Verde, Beet Jus, Lime, Dill, Soda Water. 13
- Framboesa Amarga.* Barrel-Aged Cachaça, Amaro Nonino, Raspberry, Lime. 13
- Piña Perfect.* Mezcal, Braulio Amaro, Pineapple Gum, Lime. 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

- Luis Pato,* Espumante Rose, Bruto, Beiras, Portugal, NV. 11
- Man Family Winery,* Brut, Paarl, South Africa, NV. 12
- Tattinger,* La Francaise, Brut, Champagne, France, NV. 18

### WHITE

- Nigl,* Grüner Veltliner, Freiheit, Kremstal, Austria, 2015. 12
- Lyrarakis,* Vilana, Crete, Greece, 2016. 11
- Efesté,* Riesling, Evergreen Vineyard, Ancient Lakes, Washington, 2014. 10
- Savage Grace,* Sauvignon Blanc, Red Willow Vineyard, Yakima Valley, Washington, 2016. 13
- Saint Cosme,* Viognier-Marsanne, Cotes-du-Rhône, France, 2016. 12
- Gran Moraine,* Chardonnay, Yamhill-Carlton, Oregon, 2015. 18

### ROSÉ

- Ameztoi,* Rubentis, Getariako Txakolina, Spain, 2016. 14

### RED

- Jean-Marc Burgaud,* Gamay, Les Charmes, Morgon, Beaujolais, France, 2016. 13
- Cristom,* Pinot Noir, Mt. Jefferson, Willamette Valley, Oregon, 2015. 20
- Two Vintners,* Grenache, Columbia Valley, Washington, 2016. 14
- Château de Coulaïne,* Cabernet Franc, Chinon, Loire Valley, France, 2015. 14
- Carlos Serres,* Tempranillo, Rioja, Reserva, Spain, 2011. 11
- Amavi Cellars,* Cabernet Sauvignon, Walla Walla Valley, Washington, 2014. 18

## BEER & CIDER

### DRAFTS

- Stoup,* German Style Pilsner, Washington. 8
- Holy Mountain,* White Lodge Wit, Washington. 8
- pFriem,* Bright Pale Ale, Oregon. 8
- Hellbent,* IPA, Washington. 8

### BOTTLES & CANS

- Bitburger,* Premium Pils, Germany. 6
- Anderson Valley,* Blood Orange Gose, California. 6
- Saison Dupont,* Farmhouse Ale, Belgium. 12
- Bear Republic,* American Pale Ale, California. 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