

SUMMER 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. CUCUMBER, CILANTRO, PEANUTS, KAFFIR LIME SAUSAGE, EGG, GRIBICHE DRESSING. 14\*\*

SIDES



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

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

GRILLED ASPARAGUS. MISO VINAIGRETTE, RICE CRACKERS, SESAME. 12

GRAND CENTRAL BREAD. TALLOW BUTTER. 4

RAW



YELLOWTAIL. GRAPEFRUIT, AVOCADO PUREE, 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



RAINBOW CARROTS. SPROUTED LENTILS, SMOKED YOGURT, CRISPY FRITTERS, TOMATO JAM, PISTOU. 23

*Aged Rum, Beet Jus, Aquavit, Dolin Blanc, Lemon. 7*

ROASTED SCALLOP BUCATINI. CITRUS CREAM, ASPARAGUS, SPINACH-CHEVRE, PARMIGIANO, PINE NUTS, SEA BEANS. 35\*\*

*Heartwood's Signature Gin, White Port, Strega, Lemon. 7*

OCTOPUS. MORCILLA, ASPARAGUS, INK SOFRITO, PUFFED RICE, TAMARIND, CILANTRO. 30

*White Rum, Fino Sherry, Mango Shrub, Lime, Ancho Verde Rinse. 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. 26

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

GRILLED PORK CHOP. BLUE CORN POLENTA, STONE FRUIT, SCALLIONS, CORN MEAL FRITTERS, 'NDUJA VINAIGRETTE. 37\*

*Riesling, Amaro Nonino. 7*

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

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

ROASTED HALIBUT. BROCCOLINI, FIDDLEHEAD FERNS, NORI, IBERICO DE BELLOTA DASHI. 37\*

*Shochu, Lacuesta Blanco, Shiso, Elderflower. 7*

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

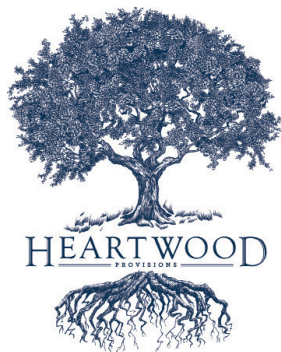
*Reposado Tequila, St. Raphaël Doré, Greenbar Poppy. 7*

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
- Matcha Libre.* Mexican Rum, Peach-Green Tea Shrub, Pineapple Gum, Lemon, Tiki Bitters. 13
- Water of Life.* Gin, Mezcal, Peach, Smoked Watermelon, Lemon, Basil, IPA, Worm Salt. 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
- Raspberry Beret.* 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, Reims, Champagne, France, NV.* 18
- Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, Champagne, France, NV.* 45

### 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, 2017.* 14
- Kerloo, Painted Hills Vineyard, Columbia Valley, Washington, 2017.* 13

### 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 Coulaine, Cabernet Franc, Chinon, Loire Valley, France, 2015.* 14
- Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011.* 11
- Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015.* 18

## BEER & CIDER

### DRAFTS

- Stoup, German Style Pilsner, Washington.* 8
- Holy Mountain, White Lodge Wit, Washington.* 8
- Bale Breaker, Field 41 Pale Ale, Washington.* 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
- Orval, Trappist Ale, Belgium.* 14
- Anchor, Porter, California.* 6
- Washington Gold Cider, Golden Delicious, Washington.* 6
- Finnriver, Dry-Hopped Cider, Washington. (500mL)* 10