

SUMMER 2017
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. 10

Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco. 5

FOIE GRAS MOUSSE. MADEIRA GELÉE, HAZELNUT, BREAD CRISPS. 20**

CHARCUTERIE



HOUSE PLATE

SERRANO HAM, DRY CURE SAUSAGES, 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*

CHEF'S FEATURED CHEESE

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION.

SALADS



ROASTED BEETS. ARUGULA, BURRATA, PUFFED WILD RICE, GREEN GARLIC-TARRAGON DRESSING. 14

KALE SALAD. PARMIGIANO-REGGIANO, OLIVES, QUINOA, SERRANO HAM, LEMON. 13

GEM LETTUCE SALAD. PICKLED CHERRIES, AGED GOUDA, DRIED OLIVE, PISTACHIO GRANOLA, MUSTARD DRESSING. 14*

SIDES



ROMANESCO. BAGNA CAUDA, WHITE ANCHOVY, TALLOW, BREAD CRUMBS. 10

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

FRENCH FRIES. PIMENTÓN KETCHUP. 6

ROASTED ASPARAGUS. BLACK BEAN PRESERVE, SOFT EGG, PEANUT. 12**

GRAND CENTRAL BREAD. TALLOW BUTTER. 4

RAW



YELLOWTAIL. GRAPEFRUIT, AVOCADO, HORSERADISH, LEMON-PAPRIKA VINAIGRETTE. 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. 18*

Cachaça, Late Harvest Roussanne, Verjus. 7

MAINS



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

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

ROASTED HALIBUT. SUMMER SQUASH, MORCILLA, RAMPS, CHIVE BUTTER. 39

Gin, Yellow Chartreuse, Cocchi Americano, Lemon. 8

ROASTED SCALLOPS. MAITAKE, FIDDLEHEAD FERNS, FINGERLING POTATOES, SEA BEANS, OYSTER CREAM. 35

Rhum Agricole Gold, Aquavit, Lime, Holy Mountain Wit. 8

OCTOPUS. TALLOW POTATOES, CAPER, SPICY PAPRIKA, HERB SAUCE. 28*

Manzanilla Sherry, Dolin Blanc, Green Chartreuse. 8

COLUMBIA RIVER KING SALMON. CHERRY TOMATOES, ARTICHOKE, OLIVES, PANZANELLA, SOFRITO. 42*

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

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PAPRIKA, CUCUMBER YOGURT. 21

Vodka, Aquavit, Dolin Dry, Lime. 8

GRILLED PORK CHOP. ROASTED CARROTS, CORONA BEANS, HARISSA. 33

Rye Whiskey, Dolin Dry, Mancino Rosso. 8

GRILLED LAMB LOIN. CHERMOULA, CAVIAR LENTIL, CHEVRE, ROMANESCO, SPICED JUS. 42*

White Rum, Lacuesta Blanco, Kümmel, Lime. 8

WAGYU BEEF SHORT RIB. EMMER PORRIDGE, HORSERADISH, RED CHILI KETCHUP, KIMCHI. 30*

Blackstrap Rum, Demerara, Lambrusco. 8

DRY AGED PRIME NY STEAK. GRUYÈRE POTATOES, WILD MUSHROOM, BLACK PEPPER-SCOTCH JUS. 48*

Jamaican Rum, Moscatel Sherry, St. Raphael Rouge, Black Pepper. 8

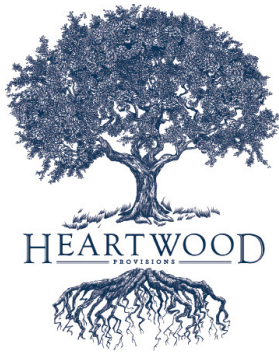
BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 16*

Saison Dupont, Farmhouse Ale, Belgium. 7

2% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.

*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.



HOUSE COCKTAILS

- Khaleesi's Reign.* Pear-Infused Vodka, broVo "Pretty" Vermouth Blanc, Chamomile, Lemon, Sparkling Wine. 12
Pretty in Pink. Gin, Rhubarb-Riesling-Thyme, Lemon, Absinthe Rinse. 12
What's New Pussycat? Rhum Agricole Blanc, Mancino Bianco, Pistachio, Lime, Fennel Bitters, Egg White. 12**
Beets by Reed. Blanco Tequila, Beet Jus, Ancho Reyes Chile, Salers Gentiane, Lime, Soda Water. 13
Wanderlust. Mezcal, Plum Shrub, G n p  de Alpes, Lime, La Socarrada Rosemary-Honey Ale. 13
Strawberry Fields. Park VSOP Cognac, Fino Sherry, Strawberry, Basil, Black Pepper, Lime. 13
Same, Same...But Different. Jamaican Rum, Amontillado Sherry, Fermented Pineapple, Lime. 12
Hello Poppy. Bourbon, Greenbar Poppy, Jackfruit, Lemon, Egg White, Tiki Bitters. 13
Good Medicine. Toki Japanese Whisky, Sidetrack Shiso, Carpano Bianco, Turmeric. 13
The Usual. Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINES BY THE GLASS

SPARKLING

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

WHITE

- Domaine Sigalas, Assyrtiko-Athiri, Santorini, Greece, 2015.* 12
Chateau Ste. Michelle-Dr. Loosen, Riesling, Eroica, Columbia Valley, Washington, 2008. 12
COR Cellars, Gew rztraminer-Pinot Gris, Celilo Vineyard, Columbia Gorge, 2015. 11
Roland Lavantureux, Chardonnay, Chablis, Bourgogne, France, 2015. 14
Leth, Roter Veltliner, Wagram, Austria, 2015. 12
Buty, S millon-Sauvignon Blanc, Columbia Valley, Washington, 2014. 15

ROS 

- Ameztoi, Rubentis, Getariako Txakolina, Spain, 2015.* 12
Gilbert Cellars, Wahluke Slope, Columbia Valley, Washington, 2015. 11

RED

- Vignobles Bulliat, Gamay, Les Moriers, Fleurie, Beaujolais, France, 2014.* 11
Argyle "Reserve", Pinot Noir, Willamette Valley, Oregon, 2014. 20
Two Vintners, Cinsault, Make Haste, Olsen Vineyard, Yakima Valley, Washington, 2014. 12
Barroul-Lynch, Syrah, Tiercerolles', Crozes Hermitage, Rhone Valley, France, 2013. 16
Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011. 11
Betz, Red Blend, Cuv e Frangin, Columbia Valley, Washington, 2014. 18

BEER & CIDER

DRAFTS

- North Coast, Scrimshaw Pilsner, California.* 8
Stoup, NW Red, Washington. 8
Holy Mountain, The White Lodge Wit, Washington. 8
Reuben's, Crikey IPA, Washington. 8

BOTTLES & CANS

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