

WINTER 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 Keokitwon 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

FRIED SWEETBREADS. CELERY, BLUE CHEESE, GREEN ONION,
PLUM HOT SAUCE. 18

Amaro Meletti, Lime, Celery Bitters, Scrimshaw Pilsner. 7

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

Armagnac, Pineau des Charentes. 7

SALADS

ROASTED BEETS. EINKORN WHEAT, SOFRITO, RICOTTA
SALATA, CANDIED PECAN. 14**

Roche de Bellene, Pinot Noir, Bourgogne, France, 2014. 9

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

Rhum Agricole Blanc, Fino Sherry, Cocchi Americano, Lime. 7

GRILLED PEAR SALAD. BURRATA, FIELD GREENS, HAZELNUT,
RED WINE CARAMEL. 13

Calvados, Madeira, Honey, Verjus. 8

SIDES

BRUSSELS SPROUTS. TALLOW, PICKLED CHILLI,
WHITE ANCHOVY, PRESERVED LEMON AIOLI. 10

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

FRENCH FRIES. PIMENTON KETCHUP. 6

ROASTED ROOT VEGETABLE. HARISSA, RICOTTA SALATA,
PUFFED RICE. 8

GRAND CENTRAL BREAD. TALLOW BUTTER. 4

CHARCUTERIE

HOUSE PLATE

JAMÓN SERRANO, 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*

~March is Washington Wine Month~

~Dine Around Seattle March 5th-23rd~

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*

Ameztoi, Hondarribi Zuri, Txakolina, Getaria, Spain, 2015. 8

WARM BEEF TARTARE. BONE MARROW, LEMON, CAPER,
SHALLOT. 18*

Brand, Riesling, Trocken, Pfalz, Germany, 2014. 8

MAINS

WILD MUSHROOM BOLOGNESE. GRANA PADANO, BACON
BREAD CRUMBS, ARUGULA. 17

Sotol, Carpano Antica, Cream Sherry, Saline. 8

KABOCHA SQUASH. CHÈVRE, SMOKED EINKORN, BLACK
SESAME, SOFRITO. 17

Gran Passione, Barbera, Barbera d'Asti, Piedmont, Italy, 2013. 7

ROASTED SCALLOPS. CREAMY NETTLE, CARROT EMULSION,
CRISPY KALE. 30

Rhum Agricole Blanc, Lillet Blanc, Turmeric, Lime. 8

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

Manzanilla Sherry, Dolin Blanc, Green Chartreuse. 8

KING SALMON. ISRAELI COUSCOUS, OLIVE, FENNEL, TOMATO,
SAFFRON BROTH. 30*

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

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

Leth, Roter Veltliner, Wagram, Austria, 2015. 8

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

Ar.Pe.Pe., Nebbiolo, Rosso di Valtellina, Lombardy, Italy, 2013. 11

HONEY ROASTED DUCK BREAST. BUTTERNUT SQUASH,
PARSNIP, HUCKLEBERRY, SZECHUAN PEPPER JUS. 30*

Pampero Aniversario Rum, Dolin Rouge, Bénédictine. 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

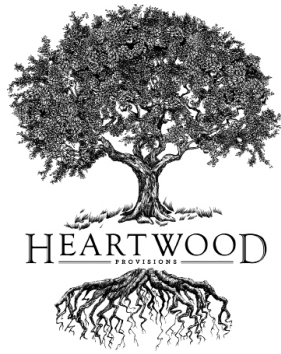
BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED
ONION, HORSERADISH AIOLI, FRIES. 16*

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 an %18 service charge



HOUSE COCKTAILS

- Khaleesi's Reign.* Pear-Infused Vodka, BroVo "Pretty" Vermouth Blanc, Chamomile, Lemon, Sparkling Wine. 12
- Duke Of Earl.* Earl Grey-Infused Barrel-Aged Big Gin, Lacuesta Vermut Blanco, IPA, Lemon. 12
- Jaca-dura Sour.* Novo Fogo Silver Cachaca, Jackfruit, Hibiscus, Lime, Bitters. 13
- Beets By Reed.* Blanco Tequila, Beet Jus, Ancho Reyes Chile, Salers Gentiane, Lime, Soda Water. 13
- Wanderlust.* Mezcal, Plum Shrub, G n py de Alpes, Lime, La Socarrada Rosemary-Honey Ale. 13
- Strawberry Fields.* Park VSOP Cognac, Fino Sherry, Strawberry, Basil, Black Pepper, Lime. 13
- In The Cold, Cold Night.* Blackstrap Rum, Madeira, Tonka Bean, Lime, Egg White. 12
- Good Medicine.* Toki Japanese Whisky, Sidetrack Shiso, Carpano Bianco, Turmeric. 13
- Mama, I'm Coming Home.* Bourbon, Plantation 5 Year Rum, Vanilla-Infused Ruby Port. 13
- The Usual.* Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

WINES BY THE GLASS

SPARKLING

- Domaine du Facteur, Vouvray, Extra Brut, France, 2013.* 14
- Lelarge-Pugeot, Champagne, Brut Tradition, 1er Cru, France, NV.* 20

WHITE

- Ameztoi, Hondarribi Zuri, Txakolina, Getaria, Spain, 2015.* 12
- Chateau Ste. Michelle-Dr. Loosen, Riesling, Eroica, Columbia Valley, Washington, 2008.* 12
- Brand, Riesling, Trocken, Pfalz, Germany, 2014.* 12
- La Chablisienne, Chardonnay, Chablis, Bourgogne, France, 2013.* 12
- Leth, Roter Veltliner, Wagram, Austria, 2015.* 12
- Buty, Semillon-Sauvignon Blanc, Columbia Valley, Washington, 2014.* 15

RED

- Roche de Bellene, Pinot Noir, Bourgogne, France, 2014.* 15
- Penner-Ash, Pinot Noir, Willamette Valley, Oregon, 2013.* 20
- Gran Passione, Barbera, Barbera d'Asti, Piedmont, Italy, 2013.* 11
- Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011.* 11
- Memaloose, Cabernet Franc, Idiot's Grace Vineyard, Columbia Gorge, Washington, 2013.* 15
- W.T. Vintners, Syrah, Destiny Ridge Vineyard, Horse Heaven Hills, Washington, 2013.* 16
- Betz, Grenache-Syrah, B soleil, Columbia Valley, Washington, 2014.* 28
- Kiona, Cabernet Sauvignon, Washington, 2013.* 13
- Cadence, Cabernet-Merlot, Taptail Vineyard, Red Mountain, Washington, 2003.* 20
- Avennia, Cabernet-Merlot, Columbia Valley, Washington, 2013.* 17

BEER & CIDER

DRAFTS

- North Coast, Scrimshaw Pilsner, California.* 8
- Stoup, NW Red, Washington.* 8
- Holy Mountain, Black Beer, Washington.* 8
- Reuben's, Crikey IPA, Washington.* 8

BOTTLES & CANS

- Bitburger, Premium Pils, Germany.* 6
- Saison Dupont, Farmhouse Ale, Belgium.* 12
- Pike Brewing, Pale Ale, Washington.* 6
- pFriem, IPA, Oregon (16.9 oz).* 9
- Anchor Brewing, Porter, California.* 6
- Finnriver, Dry-Hopped Cider, Washington. (500mL).* 10
- Dupont, Cidre Bouche Brut de Normandie, France (750mL) / (5 oz).* 32 / 7