

FALL 2019

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: Kim Cosway

BEVERAGE DIRECTOR: Amanda Reed

## STARTERS



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

*Celery Gin, Dolin Blanc, Grapefruit Oil, Mezcal Rinse. 7*

TARTARE. PRIME FILET, LAAB, LEMONGRASS, EGG YOLK JAM,  
PUFFED RICE, BAGUETTE. 20\*

*Tequila, Mancino Secco, Yuzu, Verjus. 7*

SEARED ALBACORE. SQUID INK, CUCUMBER, CRISPY QUINOA,  
GRAPEFRUIT. 18\*

*White Rum, Amaro Nonino, Lime, Sparkling Rosé. 7*

FOIE GRAS MOUSSELINE. MANDARIN PRESERVES,  
COCOA NIBS, ROSEMARY, MINI PANCAKES. 21 \*\*

*Château Les Guizats Sauternes. 6*

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

*pFriem Pilsner, Mancino Secco, Verjus, Saline. 4*

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM,  
BAGUETTE, OLIVE OIL. 29\*

*Bodegas Hidalgo Amontillado Sherry. 6*

CHARCUTERIE & CHEESE BOARD. DRY CURED SAUSAGE,  
COUNTRY PÂTÉ, THREE CHEF-SELECTED CHEESES,  
LOCAL HONEY, HOUSE PICKLES, BAGUETTE. 32\*

*Vermouth Sampler (selections of three-1.5 oz pours). 10*

## SIDES



MUSHROOM TART. RICOTTA, LEEK,  
RED WINE REDUCTION. 13

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI,  
WHITE ANCHOVIES, PRESERVED LEMON AÏOLI. 15

ROASTED BROCCOLINI. THAI CARAMEL, PEANUTS. 12\*\*

GRUYÈRE POTATOES. STONE GROUND MUSTARD. 12

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

## SALADS



KALE. PARMIGIANO-REGGIANO, OLIVE, QUINOA,  
SERRANO HAM, LEMON. 16

*Rhum Agricole, Fino Sherry, Rinomato Americano, Lime. 7*

APPLE & PEAR. PINK LADY APPLE, BOSCH PEAR, FRISEE, BARLEY,  
ROASTED NUT VINAIGRETTE. 15\*\*

*Riesling, Pommeau, Amontillado Sherry. 7*

BEEF. SOUND SUSTAINABLE FARMS ARUGULA, FETA, MINT,  
PISTACHIO, KOPANISTI, RED WINE REDUCTION. 14 \*\*

*Mexican Rum, Rosé, Passionfruit, Lemon. 7*

## MAINS



KABOCHA SQUASH. WHIPPED GOAT CHEESE, BLACK SESAME  
PRALINE, SMOKED BARLEY, SOFRITO. 24

*Aged Rum, Falernum, Salers, Lime. 7\*\**

SEARED HALIBUT. LACINATO KALE, SHIMEJI MUSHROOM,  
JAMÓN DASHI, PONZU BUTTER. 42\*

*Amontillado Sherry, Sotol, St. Raphaël Doré. 7*

WILD SEA SCALLOPS. CHORIZO XO, TREVISO, KALE,  
CHARRED MASA, PARSNIP PUREE. 35

*Calvados, St. Raphaël Doré, Dermerara, Lime. 7*

OCTOPUS. INK FRIED RICE, CHINESE SAUSAGE, MAMA LIL'S  
AÏOLI, RUBY MUSTARD GREENS, PIMENTÓN GLAZE. 34

*Mezcal, Stiggins' Pineapple Rum, Carpano Bianco, Lime. 7*

GRILLED GAME HEN. LOBSTER MUSHROOMS, RICOTTA  
DUMPLINGS, CHICKEN DEMI, MARJORAM. 34 \*\*

*Cognac, Pineau des Charentes, Poppy Amaro. 7*

BRAISED OXTAIL. ROASTED ROOTS, JUNIPER STREUSEL,  
BEEF PUREE, HORSERADISH CREAM, BEEF JUS. 42

*Scotch, LBV Port, Amaro Nardini, Black Pepper Tincture. 7*

PRIME FILET MIGNON. 8 OZ, TALLOW POTATOES,  
MUSHROOMS, ONION PURÉE, GARLIC-HERB VINAIGRETTE. 54\*

*Framboise Lambic Beer, Tequila, Amaro Montenegro. 7*

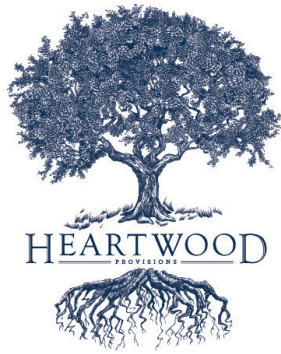
WAGYU NY STEAK. 10 OZ, GRUYÈRE POTATOES, MÂCHE,  
FOIE GRAS BUTTER, VEGETABLE DEMI. 64\*

*Red Wine, Rye Whiskey, Maraschino, Red Verjus. 7*

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

A 20% service charge will be added to each check. The entirety of this service charge is retained by the company. This service charge helps enable us to offer our valued service team competitive industry compensation, which includes commission on sales and benefits.

We are required by law to collect tax on this service charge.



## HOUSE COCKTAILS



- La Belle Hélène.* Pear-Infused Vodka, BroVo “Pretty” Vermouth, Chamomile, Lemon, Sparkling Wine. 13  
*Gin, Ginger & Mary Anne.* Barrel-Aged Gin, Amaro CioCiaro, Copper Lemon-Ginger, Lemon, Egg White. 14\*  
*Creature Under the Well.* Fino Sherry, Passionfruit, Fernet Branca Pandan Leaf, Coconut, Lemon. 13  
*Beauty and the Beast.* Tequila, Scotch, Genepey, Five-Spice Honey, Grenadine, Lemon, Dried Smoked Rose. 14  
*Golden Days.* Calvados, Jamaican Rum, Moscatel Sherry, Cinnamon-Demerara, Lemon, Bitters. 14  
*Storm Chaser.* Bourbon, Cardamaro, Five-Spice Demerara, Tamarind, Lime. 13  
*A Tilt to the Kilt.* Scotch, Red Vermouth Blend, Dark Beer, Egg, Whiskey Barrel-Aged Bitters. 14\*  
*Dead Men Tell No Tales.* Jamaican Rum Blend, Pineau des Charentes, Red Verjus, Winter Tincture. 14  
*For the Love of Jamón.* Fat-Washed Amontillado Sherry, Mezcal, Armagnac, Vecchio Amaro del Capo, Abbott’s Bitters. 14\*  
*O Night in Ginza.* Yamazaki 12 Year Japanese Whisky, Mancino Sakura, Sidetrack Yuzu, Va Piano Verjus, Saffron Tincture. 30  
*The Usual.* Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 14

## WINES BY THE GLASS



### SPARKLING

- Domaine de Saint-Just,* Crémant de Loire, France, NV. 12  
*Treveri Cellars,* Rosé Sec, Yakima Valley, Washington, NV. 11  
*Taittinger,* La Française, Brut, Reims, Champagne, France, NV. 18

### WHITE

- Domaine de Reuilly,* Sauvignon Blanc, Loire Valley, France, 2018. 15  
*Domaines Schlumberger,* Riesling, Les Princes, Abbés, Alsace, France, 2015. 14  
*Champalou,* Chenin Blanc, Vouvray, Loire Valley, France, 2017. 14  
*Boedecker Cellars,* Gewürztraminer-Pinot Gris, Willamette Valley, Oregon, 2016. 12  
*Lopez de Heredia,* Viura, Viña Gravonia, Rioja, Spain, 2010. 17  
*Gran Moraine,* Chardonnay, Yamhill-Carlton, Oregon, 2016. 18

### RED

- Manoir du Carra,* Gamay, Beaujolais-Villages, France, 2017. 12  
*Love & Squalor,* Pinot Noir, Willamette Valley, Oregon, 2017. 20  
*Château de Montfaucon,* Grenache Blend, Lirac, Rhône Valley, France, 2014. 14  
*Pico Maccario Lavignone,* Barbera d’Asti, Piedmont, Italy, 2016. 12  
*Dominio de la Abadesa,* Tempranillo, Ribera del Duero, Spain, 2016. 13  
*Two Vintners,* Syrah, Some Days Are Stones, Columbia Valley, Washington, 2015. 17  
*Amavi Cellars,* Cabernet Sauvignon, Walla Walla Valley, Washington, 2016. 18

## BEER & CIDER



### DRAFTS

- pFriem,* Pilsner, Oregon. 8  
*Stoup,* NW Red, Washington. 8  
*Reuben’s,* Crikey IPA, Washington. 8  
*Holy Mountain,* Black Beer, Washington. 8

### BOTTLES & CANS

- Bitburger,* Premium Pils, Germany. 6  
*Reuben’s,* Gose, California. 6  
*Saison Dupont,* Farmhouse Ale, Belgium. 12  
*Orval,* Trappist Ale, Belgium. 14  
*Anchor,* Porter, California. 6  
*Washington Gold Cider,* Golden Delicious, Washington. 6  
*Finnriver,* Dry-Hopped Cider, Washington. (500ml.) 15