

WINTER 2020

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*

Old Tom Gin, Blanc Vermouth, Celery Bitters, Mezcal Rinse. 7

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

Tequila, Mancino Secco, Yuzu, Verjus. 7

SEARED ALBACORE. PICKLED PEPPERS, 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,
HOUSE PRESERVES, 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 CRANBERRY. TREVISO, ARUGULA, BLUE CHEESE,
SUNFLOWER SEEDS, APPLE CIDER VINAIGRETTE. 14

Riesling, Pommeau, Salers. 7

BEEF. TALEGGIO CREAM, ORANGE, NIGELLA PRALINE,
CITRUS REDUCTION. 13

Blanco Tequila, Meletti 1870 Bitter, Honey, Lime. 7

MAINS



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

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

GRILLED STURGEON. LACINATO KALE, SHIMEJI MUSHROOM,
JAMÓN DASHI, PONZU BUTTER. 42*

Amontillado Sherry, Sotol, Amber Vermouth. 7

WILD SEA SCALLOPS. JAMÓN XO, BLACK GARLIC, TREVISO,
KALE, PARSNIP PUREE. 35*

Calvados, Amber Vermouth, Demerara, Lime, Chinese Bitters. 7

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

Mezcal, Stiggins' Pineapple Rum, Blanc Vermouth, Lime. 7

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

Cognac, Pineau des Charentes, Poppy Amaro. 7

BOURGUIGNON. WAGYU BEEF CHEEKS, CAMPANELLE,
ROASTED CIPPOLINI, MUSHROOMS, BACON. 42

Dark Rum, Crème de Cassis, Red Vermouth, Lime. 7

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

Framboise Lambic Beer, Tequila, Amaro Montenegro. 7

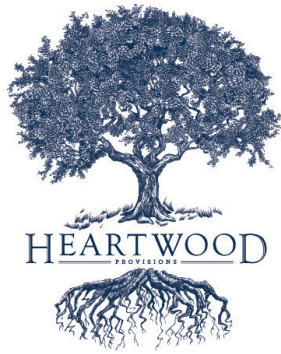
WAGYU NY STEAK. 10 OZ, GRUYÈRE POTATOES, MÂCHE,
FOIE GRAS BUTTER, VEGETABLE DEMI. 64*

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.* Fernet Branca, Fino Sherry, Passionfruit, Pandan Leaf, Lemon. 13
- Beauty and the Beast.* Tequila, Scotch, Genepy, 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*
- 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.* 13
- DeLille Cellars, Roussanne, Red Mountain, Washington, 2018.* 15
- Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2016.* 18

ROSÉ

- Chateau de Trinqueddel, Tavel, Rhône Valley, France, 2018.* 13

RED

- Domaine de Colette, Gamay, Beaujolais-Villages, France, 2018.* 11
- Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2017.* 20
- Two Vintners, Cinsault, Make Haste, Yakima Valley, Washington, 2017.* 14
- Produttori del Barbaresco, Nebbiolo, Langhe, Piedmont, Italy, 2018.* 15
- Brancaia Tre, Sangiovese Blend, Tuscany, Italy, 2015.* 13
- Dominio de la Abadesa, Tempranillo, Ribera del Duero, Spain, 2016.* 13
- 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
- Anderson Valley, Blood Orange 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