

SPRING 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



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

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

FOIE GRAS. SEASONAL JAM, PISTACHIO, GINGERBREAD CRUMB, CACAO NIB, GRAPE MUST. 23\*\*

*César Florido Moscatel Sherry. 6*

CRISPY CAULIFLOWER. SMOKED YOGURT, OLIVE, SAFFRON-CELERY MARMALADE, BLUE CHEESE, HARISSA. 13

*Pommeau, St. Raphaël Doré, Finnriver Dry-Hopped Cider. 7*

## CHARCUTERIE



HOUSE PLATE. COPPA, DRY CURED SAUSAGE, 'NDUJA, COUNTRY PÂTÉ, MUSTARD, ASSORTED PICKLES, BREAD. 21\*

*Fattoria Moretto Lambrusco. 6*

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM, BREAD, OLIVE OIL. (1.5oz) 29\*

*Bodegas Hidalgo Amontillado Sherry. 6*

TALEGGIO CHEESE. SEASONAL PRESERVES, CANDIED WALNUTS, ROSEMARY CRACKERS. 13\*\*

*Rare Wine Company Boston Bual. 6*

## SALADS



KALE SALAD. PARMIGIANO-REGGIANO, OLIVE, QUINOA, SERRANO HAM, LEMON. 14

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

PEAR SALAD. BUTTERMILK RICOTTA, POACHED PEAR, BABY KALE, PINE NUT, MEYER LEMON VINAIGRETTE. 13\*\*

*Riesling, Calvados, Cardamaro. 7*

SPRING SALAD. CASTELFRANCO, ASPARAGUS, ORANGE, SHARP CHEDDAR, SEED CRISPS, SEA BUCKTHORN VINAIGRETTE. 14

*Gin, Elderflower, Honey, Lime. 7*

## SIDES



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

GRUYÈRE POTATOES. GRAIN MUSTARD. 6

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

ROASTED ROOT VEGETABLES. HAZELNUT, PIMENT D'ESPELETTE, SABA. 12\*\*

GRAND CENTRAL BREAD. DUCK FAT BUTTER. 4

## RAW



YELLOWTAIL. PASSION FRUIT, AVOCADO, CUCUMBER, RADISH, PICKLED PEPPERS. 18\*

*White Rum, Cucumber, Lime, Grapefruit Bitters. 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*

## MAINS



KABOCHA SQUASH. SMOKED EINKORN, CHEVRE, SOFRITTO, SESAME PRALINE. 24

*Aged Rum, Dolin Blanc, Falernum, Salers Gentiane, Lime. 7\*\**

ROASTED SCALLOPS. FREGOLA, FERMENTED GREENS, BEAN SPROUT, CRISPY RAMEN, SPICY LAKSA CURRY. 35\*

*Dark Rum, Aged Aquavit, Thai-Palm Infusion, Lime. 7*

OCTOPUS. MORCILLA, SPROUTING CAULIFLOWER, INK SOFRITO, PUFFED RICE, TAMARIND, CILANTRO. 30

*White Rum, Fino Sherry, Mango, Lime, Ancho Verde Rinse. 7*

BLACK COD. LACINATO KALE, SHIMEJI MUSHROOM, JAMON DASHI, PONZU BUTTER. 42\*

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

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTON, CUCUMBER YOGURT. 26

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

PORK CHOP. ROASTED ROOTS, HAZELNUT GREMOLATA, CHARRED CHILI-MANGO PUREE, BURNT PEPPER SPICE. 37\*\*\*

*Riesling, Pineapple Rum, House Blended Vermouth. 7*

MANHATTAN WAGYU NY STEAK. CELERIAC PUREE, SMOKED MAITAKE, TRUFFLE VINAIGRETTE, BLACK GARLIC JUS. 58\*

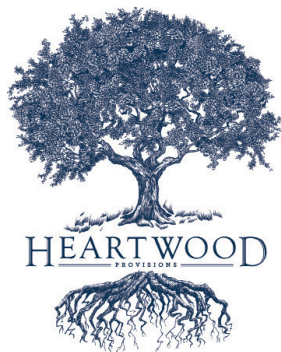
*Scotch, Dark Rum, House Blended Vermouth, Celery Bitters. 7*

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 18\*

*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, Velvet Falernum. 13\*\*
- A Spaniard and a Frenchman.* Pommeau, Pineau des Charentes, Jamaican Rum, Yzaguirre Blanco, Bitters, Parmesan Crisp. 13
- Red Java.* Batavia Arrack, Lucuesta Blanco, Huckleberry-Honey, Chamomile, Lime, Egg White. 13\*
- Abuela's Marmalade.* Blanco Tequila, Poppy Amaro, Blood Orange-Kumquat Marmalade, Lime, Black Lemon Bitters. 13
- All Night Long.* Cognac, Becherovka, Mint-Demerara, Lemon, Angostura Bitters. 13
- Long Walk off a Short Plank.* Dark Rum, Rum Fire, Zucca, Orgeat, White Port-Passionfruit, Lime. 13\*\*
- For the Love of Jamón.* Mezcal, Armagnac, Fat-Washed Amontillado Sherry, Vecchio Amaro del Capo, Abbott's Bitters. 14
- The Gathering Storm.* Bourbon, Cynar, Banana, Vanilla Bean, Allspice Dram, Lemon, Orange. 13
- The Usual.* Rittenhouse Rye Whiskey, Amaro Nardini, Demerara, Cardamom Bitters. 13

## 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 Francaise, Brut, Reims, Champagne, France, NV.* 18

### WHITE

- Pieropan Soave, Garganega, Veneto, Italy, 2017.* 11
- Evesham Wood, Pinot Gris-Gewurztraminer, Le Puits Sec, Eola-Amity, Oregon, 2017.* 12
- Domaine des Forges, Chenin Blanc, Savennières, Clos du Papillon, Loire Valley, France, 2016.* 17
- Domaine D'Aupilhac, Grenache Blanc, Languedoc, France, 2017.* 13
- Domaine Edmond Cornu, Aligoté, Bourgogne, France, 2013.* 13
- Sandhi, Chardonnay, Santa Barbara, California, 2015.* 15
- DeLille Cellars, Roussanne, Red Mountain, Washington, 2017.* 15

### ROSÉ

- Domaine Eugène Carrel, Savoie Rosé, France, 2018.* 11

### RED

- Abazzia di Novacella, Schiava, Alto Adige, Italy, 2017.* 11
- Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016.* 20
- Tenuta di Valgiano Rosso, Sangiovese, Tuscany, Italy, 2016.* 15
- Le Ferrent, Syrah, Costières de Nimes, Rhône Valley, France, 2014.* 13
- Lopez de Heredia, Tempranillo, Viña Tondonia, Cubillo, Rioja, Spain, 2009.* 15
- Château Lassègue, Merlot-Cabernet Franc, Saint-Émilion, Bordeaux, France, 2014.* 15
- Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015.* 18

## BEER & CIDER

### DRAFTS

- pFriem, Pilsner, Oregon.* 8
- Holy Mountain, White Lodge Wit, Washington.* 8
- Stoup, NW Red, Washington.* 8
- Georgetown, Bodhizafa IPA, Washington.* 8

### BOTTLES & CANS

- Bitburger, Premium Pils, Germany.* 6
- Saison Dupont, Farmhouse Ale, Belgium.* 12
- Avery, Ellie's Brown Ale, Colorado.* 6
- Orval, Trappist Ale, Belgium.* 14
- Anchor, Porter, California.* 6
- Washington Gold Cider, Golden Delicious, Washington.* 6
- Finnriver, Dry-Hopped Cider, Washington. (500mL)* 10