

SUMMER 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 Peel, Mezcal Rinse. 7*

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

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

CURED SOCKEYE. BLACK PEPPER RUB, CRÈME FRAÎCHE, DILL, EVERYTHING SPICE, AGUACHILE. 18\*

*Mezcal, Aquavit, Lillet Blanc, Lime. 7*

FOIE GRAS PÂTÉ. FIGS, PICKLED MUSTARD SEED, BLACK CURRANT GELÉE, HAZELNUTS, MINI PANCAKES. 21 \*\*

*Boston Bual Madeira. 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



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

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

ROASTED ASPARAGUS. JAMÓN JAM, PIMENTÓN AÏOLI, CURED EGG YOLK. 12

GRILLED SUMMER SQUASH. PEANUT ROMESCO, JAMÓN VINAIGRETTE, CRISPY ONIONS. 12\*\*

WOOD FIRED FINGERLINGS. MAMA LIL'S AÏOLI. 9

TALLOW FRENCH FRIES. PIMENTÓN KETCHUP. 6

## SALADS



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

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

TOMATO-NECTARINE. BUTTERMILK RICOTTA, CROUTON, THAI BASIL, SHERRY VINEGAR, SMOKED OLIVE OIL. 15

*Blanco Tequila, Amaro Nonino, Chamomile, Lemon. 7*

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

*Mexican Rum, Txakolina Rosé, White Port-Passion Fruit, Lemon. 7*

## MAINS



RAINBOW CARROTS. CARROT MOCHI, CHÈVRE, MINT, CARAWAY DUKKAH. 24

*Aged Rum, Kina, Demerara, Lime. 7\*\**

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

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

WILD SEA SCALLOPS. SUMMER SUCCOTASH, CAULIFLOWER PURÉE, KOREAN CHILI, JAMÓN XO SAUCE. 35\*

*Rhum Agricole Blanc, Sauternes, Pineapple, Lemon. 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*

IBERICO PORK LOIN. 8 OZ, POLENTA, SWISS CHARD, PICKLED RHUBARB, STRAWBERRY SOFRITO. 39\*

*Bourbon, Honey, Lemon. 7*

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

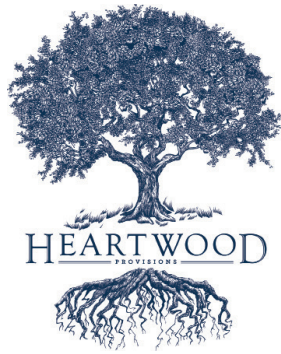
*Framboise Lambic Beer, Blanco Tequila, Amaro Montenegro. 7*

WAGYU NY STEAK. 10 OZ, SUMMER SQUASH, WALLA WALLA ONIONS, PEANUT ROMESCO, JAMÓN VINAIGRETTE. 64\* \*\*

*Aged & Dark Rum, Madeira, Thai Palm Infusion, Lime. 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 an 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
- Summer in Provence.* Heartwood's Copperworks Barrel-Aged Gin, Rhubarb-Lavender, Amaro Nonino, Lillet Blanc, Lime. 14
- Creature Under the Well.* Fino Sherry, White Port-Passionfruit, Fernet Branca, Pandan Leaf Coconut, Lemon. 13
- Open Borders.* Mexican Rum, Kewi, Thai-Palm, Coconut Milk, Lime, Egg White, Toasted Coconut. 13\*
- Passport Photo.* Pisco, Amontillado Sherry, Strawberry, Cinnamon, Cucumber, IPA. 14
- Peachy in Puebla.* Blanco Tequila, Ancho Reyes Chile, Peach Shrub, Lime, Black Lemon Bitters. 13
- Tiki Breeze.* Aged Rum, Jamaican Rum, Hibiscus Tea, Pineapple, Orange Juice, Tiki Bitters. 13
- Storm Chaser.* Bourbon, Cardamaro, Tamarind-Five Spiced Demerara, Lime. 13
- 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

- Lyrarakis, Assyrtiko, Crete, Greece, 2017.* 13
- Les Boursicottes, Sauvignon Blanc, Sancerre, Loire Valley, France, 2018.* 15
- Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria, 2017.* 12
- Selbach, Riesling, Spätlese, Saar, Germany, 2017.* 15
- Kerloo Cellars, Grenache Blanc, Blue Mountain Vineyard, Walla Walla Valley, Washington, 2018.* 14
- Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2016.* 18

### ROSÉ

- Ameztoi, Rubentis, Getariako Txakolina, Spain, 2018.* 14

### RED

- Love & Squalor, Pinot Noir, Willamette Valley, Oregon, 2016.* 20
- Orr, Grenache, Columbia Valley, Washington, 2017.* 14
- Château du Hureau, Cabernet Franc, Saumur-Champigny, Loire Valley, France, 2016.* 13
- Tenuta di Valgiano Rosso, Sangiovese, Tuscany, Italy, 2016.* 15
- Simpatico Cellars, Malbec, Red Mountain, Washington, 2016.* 14
- Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2015.* 18

## BEER & CIDER



### DRAFTS

- pFriem, Pilsner, Oregon.* 8
- Holy Mountain, White Lodge Wit, Washington.* 8
- Fremont, Summer American Pale Ale, Washington.* 8
- Georgetown, Bodhizafa IPA, Washington.* 8

### BOTTLES & CANS

- Bitburger, Premium Pils, Germany.* 6
- Reuben's Brews, 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.)* 10