

D I N N E R

Valentine's Day 2017

STARTERS

KUMAMOTO OYSTERS ON THE HALF SHELL <i>blood orange mignonette, shaved horseradish 1/2 dz</i>	18
STEAMED ARTICHOKE <i>meyer lemon-sage butter</i>	9
CHARCUTERIE PLATE <i>olympia provisions cured meats, grain mustard, pickles</i>	16
STEAK TARTARE <i>shallot, pickled chile, quail egg yolk, kohlrabi chip</i>	14
CRAB CAKES <i>whole grain mustard crème, shaved fennel, cucumber, fresh dill</i>	18
SEARED LOIN OF LAMB <i>salsa verde, radish, cucumber, pea tendrils, sea salt</i>	14

SALAD & SOUP

CAESAR SALAD <i>romaine, speckled radicchio, thyme crouton, pecorino</i>	9
BUTTER LEAF SALAD <i>poached pear vinaigrette, blood orange, hazelnut, fennel pollen</i>	10
WILTED CHICORY SALAD <i>smoked pork belly, crème fraiche, poached farm egg, porcini crumb</i>	12
FRENCH ONION SOUP <i>crostini, gruyere, fresh herbs</i>	7
CAULIFLOWER SOUP <i>apple, garlic, toasted almond, spanish olive oil</i>	8

ENTRÉES

CHEVRE RAVIOLI <i>sweet potato, brussels sprout, caramelized onion, sage cream, saba</i>	24
SEARED SALMON <i>parsnip puree, brown butter roasted winter root, salmon caviar</i>	36
BEEF CHEEK BOURGUIGNON <i>orzo, oyster mushroom, leek thread</i>	32
DUCK CASSOULET <i>braised white bean, caramelized fennel, sunchoke</i>	34
ROASTED LAMB RIB <i>grilled cauliflower, cipollini, salbitxada, fried caper</i>	38
BEEF TENDERLOIN <i>duck fat potato, celery root, charred broccolini, chimichurri</i>	36



Executive Chef: David Gaspar de Alba; Sous Chef: Casey Bower

