



CHEF'S TASTING MENU

Miso Cured Trout
pear ponzu, smoked trout roe,
ginger dashi whipped cream

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Potato Gnocchi
lobster, black truffle,
broccoli

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Foie Gras "Bacon"
geoduck chowder,
sunchoke, sourdough
(SUPPLEMENT +25)

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Fried Quail
carrots, blue cheese,
habanada pepper, hot sauce

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Iberico Pork
jowl & tenderloin, matsutake,
spaghetti squash, cranberry

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Almond Mocha
almond ice cream, chocolate mousse,
espresso crumble
&
Foie Gras Profiterole

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Wild Mushrooms are not an inspected product.