



FIRST

Glorious Organics Greens

Pickled spruce tips, edible dirt, mushroom powder, preserved lemon dressing, pine nuts

Onion Terrine

Crispy shallot, pistachio butter, pickled red onion rings, crème fraiche

Halibut Crudo

Blood orange, rhubarb emulsion, jalapeno, Maldon salt, cilantro

Beef Carpaccio

Egg yolk, tallow aioli, crispy garlic, fried capers, arugula

Beer Braised Pork Belly

Chicharron, mustard gel, pretzel crumbs, spring greens & turnips

Smoky Veal Consommé

Pulled beef, spring peas, fine herbs

Grilled Octopus

Cabbage puree, duck fat potatoes, orange, roasted red pepper, leek ash, almonds

SECOND

Koji Cured Tofu Steak

Silken tofu emulsion, crispy tofu crumble, potato pancake, seasonal vegetables, kimchimmichurri

Buckwheat Tagliatelle

Dandelion consommé, dandelion flowers, pickled mizuna leaves, dandelion oil

Radish Crusted Ling Cod

Preparations of radish, cabbage, mint, parsley & chive

Roasted Fraser Valley Chicken

Lemon cavatelli, variations of fennel, chicken nugget, natural jus

Lois Lake Steelhead

Roasted Asparagus, sous vide egg, Parmigiano Reggiano, lemon paper, arugula puree

Lamb Sirloin

Caramelized cauliflower, preserved lemon, currants, braised lamb croquette, crispy capers, jus

Prairie Ranchers Farm Beef

6oz sous vide tenderloin or 10oz Dry Aged Ribeye, pomme beignets, seasonal vegetables, mushrooms, red wine jus

Two Rivers 21-day Dry Aged Tomahawk

\$250 for two | 24-hr notice required

Braised veal cheeks, bone marrow, pomme beignets, seasonal vegetables, mushrooms, chimichurri, red wine jus

Sonora Crab Dinner

\$120 per Crab | 24-hr notice required

Whole Dungeness crab & local seafood fare, seasonal vegetables, clarified dill butter

