

5-course Chef's Tasting Menu: Flavors of Fall

Autumn 2021

Beginning "Snacks"

Smoked Salmon Beignet

ossetra caviar, apple

Oregon Lamb Tartare

uni, pickled elderberry, kale

Chicken Wing

smoked oyster, tamarind, citrus

Heirloom Tomato Chawanmushi

sea bean, dungeness crab

Red Bean Brioche

2nd Course

Pure Country Pork Belly

radish, fermented huckleberry, oyster leaf

3rd Course

Smoked Sablefish

heirloom fall squash, matsutake, congee, cured egg

Cheese

Beecher's Cheddar

WA apples, sauvignon blanc gelée, honey gelato

Dessert

Chocolate Souffle

preserved fig + sorbet, red bean mousse

140 per person | Optional Wine Pairing for 60 per person