

BITES

EARTH

SPICY OLIVES 5

SEXY FRIES truffle salt parmesan garlic 8

CHARCUTERIE chefs selection mostarda 7/oz

FALAFEL SPOONS tzatziki cilantro pickled vegetables 6

MINI LAMB PATTY MELTS onion rye 1000 island 7

HARISSA CHICKEN KEBABS sweet almond yogurt sesame 7

OCEAN

ARTISAN FLAT BREAD caramelized onions spanish anchovy olives 7

SALMON TARTARE ikura cucumber cardamom cream taro root 10

WILD PRAWNS eggplant relish japanese saba sauce 12

FRESH PACIFIC OYSTERS shiso soy-lemon mignonette 3/ea

CRISPY CALAMARI preserved lemon harissa aioli 10

MAC 'N' CHEESE wild blue prawns spaetzle truffles 14

CHARCUTERIE

seasonal mostarda cipollini onions crackers

1oz/7 3oz/14 5oz/20

OUR SELECTION

SOPPRESSATA SALAMI

CASCADE PROSCUITTO

FENNEL POLLEN SALAMI

PAPRIKA CURED PORK LOIN

CACCIATORA SALAMI

PORK RILLETTE

TONIGHTS TERRINE

STARTERS

SEASONAL SOUP 7

ORGANIC GREENS pickled cauliflower lemon stick 8

DUCK BRESAOLA roasted beets pistachios oranges 10

LOBSTER SALAD avocado apricot cardamom cream 14

CASCADE SALAD cascade prosciutto persimmons grana 13

OCTOPUS potato cipollini pesto orange citronette 12

PASTA

PORK & RICOTTA RAVIOLI roasted shallots kale pork jus 15

SPAGHETTI lambcetta mascarpone mint grana padano 15

FARO "RISOTTO" tart apples goat cheese aged balsamic 13

PASTA SPECIAL chefs daily whim m/p

CHEF'S SIP AND SAVOR 30

three courses | a glass of our sommelier's featured wine

CARAMELIZED FENNEL SALAD escarole pistachios orange citronette

LOCAL FARMERS ROASTED PORK nightly preparation

PINE NUT TART brandied sultanas butterscotch sea salt ice cream

*enjoy this menu for 25 dollars between the hours of 5 to 7pm nightly Tuesday thru Saturday!
no substitutions please*

PLATES

EARTH

SMOKED DUCK apple faro smoked goat cheese agrodolce 25

BAVETTE STEAK foie gras creamed spinach potato gratin 23

GRILLED LAMB SIRLOIN controne beans small onions taggiasca olives 25

E&O HAND FORMED BURGER heirloom tomato jam fries 17

ROASTED ORGANIC CHICKEN leek fondue chanterelles truffle jus 24

OCEAN

PACIFIC SOCKEYE spicy cauliflower smokey pepper broth 23

SEARED SEA SCALLOPS bacon winter squash lobster curry nage 25

WILD ALBACORE rapini manila clams spicy broth 24

FISH SPECIAL OF THE MOMENT nightly preparation m/p

CHEF'S 5 COURSE TASTING MENU 60

requires participation of entire table, vegetarian available upon request

executive chef adam stevenson

sous chef benjamin m. closson

*the fine print: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

an 18% gratuity will be charged for parties of 6 or more. the entirety of this charge is paid directly to the employee(s) providing the service.