

## STARTERS

SEASONAL SOUP	7
chef's featured soup of the moment	
ORGANIC GREENS	8
pickled cauliflower, lemon cracker	
ASPARAGUS SALAD	12
wild arugula, sprouts, sunny side up egg	
CHARCUTERIE	13
selection of Adam's hand crafted dry cured meats	
CASCADE CURED HAM "PROSCIUTTO"	10
xvo, sea salt, blueberries	
°TUNA TARTARE	14
pacific ahi, smoked steelhead roe, sizzling garlic	
°PACIFIC OYSTERS	3ea
radish and celery mignonette	
°STUFFED CALAMARI SALAD	10
baby beans, arugula vinaigrette, chorizo sausage	

### CHEF'S SIP AND SAVOR

three courses and a glass of our sommelier's featured pairing  
30

SPRING VEGETABLE RAGU  
goat cheese, crostini

SKAGIT RIVER RANCH PORK  
chef's daily preparation

CHOCOLATE MACADAMIA NUT TORTE  
banana caramel, macadamia nut brittle

no substitutions please

## ENTRÉES

°SMOKED DUCK BREAST apple faro, pancetta, red wine gastrique	32
BONELESS BRAISED LAMB SHANK taggiasca olives, artichokes, spring onions	30
°PAINTED HILLS RANCH BAVETTE STEAK fingerling potato, arugula, morel mushrooms	28
ROASTED ORGANIC CHICKEN spring bean & bread salad, grain mustard jus	27
PACIFIC AHI spring vegetable ragu, cerignola olive butter	30
°NEW BEDFORD SEA SCALLOPS braised radishes, endive, bacon, garlic purée	30
°PACIFIC BLACK COD- LINE CAUGHT carrot-miso purée, garlic pea vines, citrus	30
SPECIAL OF THE MOMENT	M/P
CHEF'S FIVE COURSE TASTING MENU requires participation of entire table, vegetarian available upon request	75

## TABLE SIDES

pork & ricotta agnolotti	10
green bean & spaetzle gratin	5
farmers' vegetable of the day	5
crab zeppole	7
truffle fries	8

executive chef	adam stevenson
sous chef	matthew m. anderson
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.

## ARTISAN CHEESE

### TOMME DU BERGER

raw sheep, cow  
fruity, straw  
france

### STILTON

raw cow, semi-soft  
earthy, sharp  
england

### BARDWELL MANCHESTER

raw goat,  
nutty, grassy  
vermont

### MARITCHASE

raw cow's milk  
sweet, musty, cave aged sixty days  
switzerland

### GRAN CRU DI GROTTA

pasteurized sheep,  
crumbly, tangy, straw  
italy

try one 7      maybe three 13      have to have five 17

## ADAM'S PRIVATE HAND CRAFTED DRY CURED PORK MEATS

all items are hand crafted by chef adam stevenson and the earth & ocean  
culinary team, featuring skagit river ranch organically raised pork

### dry cured sausages

semplice

smoked paprika

summer thyme

cacciatore

try one 7      maybe three 13

### cured & potted meats

tonight's terrine

spicy coppa

pork rillette

have to have five 17