

Appetizers

CHEESE BEIGNET

Parmigiano-Reggiano Beignet with Mt. Townsend Creamery New Moon Jack, White Truffle Powder

FALAFEL

Chickpea Falafel with Ras el Hanout, Green Tahini, Salsa Criolla, and Micro Greens

SNOW CRAB CLAW

Lemon Steamed Crab Claw with a Black Peppercorn, Aleppo & Ancho Chile Pepper Butter

SHORT RIB TOAST

Braised Short Ribs with Reduction Sauce, Blackberry, Shallot Puree, Herb Buttered Brioche

Salads

CHICORY SALAD

Chicory Salad with Watercress, Asian Pear, Parmesan Frico, Mint, and Buttermilk Dressing

WASHINGTON APPLE SALAD

Local Greens, Apple Medley, Candied Walnuts, and Sheep's Milk Feta Cheese with a Watercress Vinaigrette

CHOP SALAD

Romaine Lettuce, White Beans, Artichoke, Cucumber, Tomato, Shaved Parmesan, and a Shallot Vinaigrette

BEET SALAD

Beet Varietals with Herbed Goat Cheese, Toasted Hazelnuts, Baby Arugula, and Preserved Lemon Vinaigrette

Entrées

ROOT VEGETABLES

Roasted Carrot & Squash with Cipollini Onion, Castelvetro Olive & Golden Raisin Agrodolce, Cashew Cream, Seed Brittle

SALMON

Seared Salmon with a Pickled Fennel & Orange Salad, Root Vegetable Mash and Roasted Harissa Carrots

CHICKEN

Al Pastor Style Roasted Chicken with a Cara Cara Orange Salsa, Oaxaca Cheese Pupusa and Tomatillo & Pepita "Mole", Elote Street Corn

PORCHETTA

Herbs & Toasted Spice Roasted Pork Belly, Garlic Mashed Potatoes, and Roasted Brussels Sprouts with Bacon & Shallot

MAYAN SHORT RIBS

Tender Ancho Chile Braised Short Ribs with a Guajillo Chile Sauce and Pickled Vegetable Slaw, Charred Corn Grits, and Roasted Winter Roots

FALL & WINTER Chef highlights

Perfect for your plated,
buffet, or family-style menu