

appetizers

<i>Chicken & Lobster Chowder</i> sassafras, oyster crackers, clotted cream	21
<i>Apple Jicama Caesar Slaw</i> cassava fries, chive buttermilk, pecan praline	15
<i>Kale, Spinach & Greens</i> heirloom roots, green apple, puffed barley	13
<i>AAA Steak Tartare</i> smoky carrot slaw, napa cabbage, bbq fingerling potato crisps	19/30
<i>Ahi Tuna Poke Cocktail</i> pineapple, macadamia nuts, coffee, coconut	24
<i>Twice-Baked Cheddar Soufflé</i> new farm greens, garden pickles, sunflower seeds	18
<i>Foie Gras Flapjack</i> buckwheat, tart raspberry apricot, peanut marzipan	27
<i>Crispy Pig's Tail</i> huevos, holy mole, jalapeño, finger lime	24
<i>Bay Scallop Crudo</i> fennel, celery, rhubarb, olive oil loaf	20
<i>Raw Bar for Two</i> oysters, prawns, bay scallop crudo, king salmon rillettes, market additions	72
<i>Finest Coastal Oysters</i> half dozen on the half shell	MP
<i>Northern Divine Caviar</i> 30g canadian sustainable sturgeon caviar, egg mimosa, blini, black bread, crème fraîche, red onion, radishes	150

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

mains

<i>America Classic Roasted Chicken</i>	32
shoots 'n' roots, huitlacoche, sage & celery stuffin'	
<i>Pan-Roasted Halibut</i>	39
crispy potato, soft-shell clam, green goddess dressing	
<i>Squid Ink Chitarra Pasta</i>	30
monterey squid, rock shrimp, parsley crumb	
<i>Summer Squash Barley Risotto</i>	24
asparagus, sautéed mushrooms, basil pistou	
<i>Grilled Swordfish Jambalaya</i>	42
brown rice, ma poule confit, octopus, andouille sausage	
<i>St-Canut Pork Loin & XO Porchetta</i>	45
dirty rice, kabosu fruit, gai lan, black garlic	
<i>Slow-Poached Arctic Char</i>	38
fennel, purple barley, piccalilli, orange pollen	
<i>Grilled Beef Tenderloin</i>	59
quinoa, smoked shallot, pickled portobello jus	
<i>Washington State Lamb</i>	65
chops & shoulder, scalloped potato, smoky eggplant, cedar mint jelly	
<i>Sichuan Pepper Roasted Duck Breast</i>	48
foie gras, pea shoot greens, sweet potato, wild mushroom	
<i>Billy's Hoppin Fritters</i>	25
black turtle bean, vadouvan turnip pickle, cauliflower, lemon tahini, mint	

for the table

(serves 2 – 3 people)

<i>Glazed Carrots & Peas</i> maker's mark bourbon molasses	12
<i>Crystal Fried Onion Rings</i> old bay mayonnaise	12
<i>Macaroni & Cheese</i> wagon wheel pasta, cauliflower cream, saltine gratinée	15
<i>Mushroom & Spinach Fricassée</i> thyme, brioche crumb, button onions	14
<i>Truffle Parmesan Fries</i> tarragon, lemon herb aioli	15
<i>Garlic Beans</i> wax beans, parmigiano-reggiano, breadcrumbs	12