

first courses

ahi tuna sashimi with jicama root * tomato & maui onion relish, bonito flakes, passion fruit soy	14
cured steelhead trout with almonds artichokes, capers, brown butter vinaigrette	12
ginger lobster spring rolls tandoori salsa, straw potatoes, micro green salad with ginger oil	16
carpaccio of kobe beef sirloin * chili poke sauce	18
duck paté with organic baby lettuce mixed summer berry preserve	13
cascadia hearts of romaine salad microgreens, mint, scallions, lemon vinaigrette	9
chilled cantaloupe melon & bing cherry soup gorgonzola cheese fritter	10
wild watercress soup sesame oil, water chestnuts	10

kerry sear
chef / proprietor

james deimling
chef de cuisine

brandon wicks
sous chef

nineteen percent gratuity is added to parties of six or more. we regret we cannot accept checks.

main courses

caramelized spice rubbed wild king salmon * lobster crushed potatoes, sauce américaine	38
alaska king crab with white truffle gnocchi sugar snap peas, white wine lemon sauce	18/29
seared wild hamachi summer squash ratatouille, preseeded blackbean & eggplant purée	28
roasted baby chicken grilled sweet corn & watermelon salad, bbq dressing	29
pan seared kurobuta pork tenderloin grilled peaches, chinese long beans, smoked cheddar grits, maple bourbon foam	32
grilled loin of veal white asparagus, lemon tabbouleh, watercress purée	30
simply grilled * italian green squash, rosemary garlic french fries	
wild king salmon, sashimi grade ahi tuna	34
lamb chops	32
organic beef tenderloin 10 oz	55
summer vegetable tart with organic baby lettuce roast peppers and sweet corn purée	26

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.