



SUPPLEMENTAL COURSES ²

Osetra Caviar Service **\$75.00**

A5 Wagyu (Miyazaki) **\$45.00**

À LA CARTE - TO BEGIN ⁴

Six Virginica Oysters (Totten Inlet, WA) **\$24.00**

Six Kumamoto Oysters (Humboldt Bay, CA) **\$24.00**

Cured Salmon Roe Service (Astoria, OR) **\$25.00**

Osetra Caviar Service **\$75.00**

À LA CARTE - FIRST COURSE ⁴

The Fall Garden Salad **\$17.00**

Matsutake Mushroom Risotto **\$27.00**

Albacore Crudo, Corn and Tomato **\$27.00**

Beef Tartare with Quail Egg **\$25.00**

À LA CARTE - PRINCIPAL COURSE ⁴

Pork Tenderloin, Mole Rojo & Chorizo **\$36.00**

Steelhead with Lentils **\$39.00**

Black Cod, Sunchoke & Tomatillo **\$43.00**

Steak with Potato & Mushroom, Sauce Bordeaux

AVAILABLE OPTIONS

6 oz Prime Manhattan, 4oz A5 Wagyu (Miyazaki, JP), 28 oz. Bone in Ribeye

6 oz Prime Manhattan: \$55.00

4oz A5 Wagyu (Miyazaki, JP): \$110.00

28 oz. Bone in Ribeye: \$129.00

THE FALL MENU ³

Menu **\$159.00**
Virginica Oyster, Geoduck Clam, Steak Tartare, Albacore, Tomato & Corn, The Fall Garden, Salmon Roe, Carrot,
Chantrelle Mushroom & Chorizo, Votum Bread & Butter, Matsutake Risotto, Black Cod, Blue Chantrelle & Vin
Jaune, Barley & Ground Cherry, Huckleberry Semifreddo, Pâte de Fruits, Cookie

Wine Pairing **\$95.00**

Supplemental Courses **AVAILABLE OPTIONS**
Osetra Caviar Service, A5 Wagyu (Miyazaki) Osetra Caviar Service:
\$75.00
A5 Wagyu (Miyazaki): \$45.00