

land

provençal lamb tartare with morels.....24
green goddess / herbed egg crepes

grilled little gem and pork belly.....24
beet labneh / pickled rhubarb / black olive molasses

pan roasted picanha & marrow.....38
lovage chimichurri / farro / cavolo nero / blistered meyer lemon

sea

scallop crudo in aguachile verde.....20
green strawberry / breakfast radish / lapsang furikake

seared striped bass romesco.....26
crispy ham / lemon balm kombucha / green almonds / snap peas

roasted steelhead trout in cucumber broth...32
grilled hakurei turnips / sea beans / buttermilk

garden

vadouvan spring carrots.....18
pepita whip / crunchy spring herb salad

grilled asparagus & burrata.....24
hazelnuts / watercress pesto / basil seeds

fiddlehead & wild mushroom cavatelli..28
ricotta / arugula / wild onion zhoug / black sesame

sides

big buttermilk biscuit....4
smoked maple miso butter

daily market vegetable...16
family sized side of our favorite seasonal produce

chef's tasting menu

available at our chef's counter.....120
5 course original culinary experience

optional curated wine pairing.....60

desserts

strawberry spruce shortcake.....12
spruce tip biscuit / strawberry consommé / ricotta creme

roasted rhubarb & almond financier....12
earl grey ice cream / warm maple bourbon syrup

seasonal ice cream.....6
ask your server for today's flavors

