

V • T U M

T O B E G I N

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| Arpège Egg | seventeen |
| Osetra caviar, Soft cooked egg yolk, Cultured cream, Chives | |
| Half -Shell Oysters | |
| (6) <i>Kumamoto</i> , Oakland Bay-WA | twenty-four |
| (6) <i>Jetlo</i> , Netarts Bay-OR | twenty-one |
| Barramundi Tartare | twenty-one |
| Oregon dulce seaweed, Preserved lemon, Olio Nuovo, Quail egg | |
| Cockle Ceviche | fifteen |
| Tillamook Cockles & 'Leche de Tigre' | |

C A V I A R

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| Platinum Osetra, Buttermilk panna cotta, Buckwheat blini | one hundred fifty / oz. |
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F I R S T C O U R S E S

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| The Spring Garden Fava | seventeen |
| Fava, Tokyo Bekana, Komatsuna, Pac Choi, Mustard, Fennel, Nasturtium, Pine Nut, Black Sesame | |
| Fagottini Pasta | seventeen |
| Tokyo turnip, Black Trumpet Mushroom, Spring onion | |
| Crab Risotto | twenty-seven |
| Oregon Dungeness crab, Acquerello rice, Hazelnut & Sorrel pesto | |

P R I N C I P L E C O U R S E S

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| Bouillabaisse | forty-five |
| Ling Cod, King Salmon, Spot prawn, Saffron broth | |
| Ora King Salmon | forty-three |
| White asparagus, Artichoke heart & Sauce Chiron | |
| Manhattan Steak | forty-seven |
| Sauce Bordeaux, Purple broccoli, Cipollini onion, Potato | |