



TASTING MENU
SATURDAY, JUNE 22, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

STEELHEAD TART

ALBACORE TOAST

CALIFORNIA YELLOWTAIL & LECHE DE TIGRE

TXOMIN ETXANIZ GETARIA TXAKOLI 2021

SPRING GARDEN

LOIMER LOIS GRÜNER VELTLINER NIEDERÖSTERREICH 2022

TOKYO TURNIP & BLACK COD

BERGSTRÖM OLD STONES WILLAMETTE VALLEY CHARDONNAY 2021

VOTUM BREAD & BUTTER

MOREL MUSHROOM RISOTTO

BENANTI ETNA ROSSO 2021

STURGEON, LION'S MANE, VIN JAUNE

STOLLER RESERVE DUNDEE HILLS PINOT NOIR 2017

CITRUS CRÈME BRÛLÉE

MEYER LEMON & STRAWBERRY

CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021

RED PEPPER PÂTE DE FRUITS

COOKIES

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

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| 1/2 SHELL OYSTERS, HALF DOZEN | 24 |
| VIRGINICA –TOTTEN INLET, WA | |
| PICKERING PASS – HAMMERSLEY INLET, WA | |
| CAVIAR SERVICE | 75 |
| PLATINUM OSSETRA CAVIAR WITH SOUBISE PANNA COTTA AND BUCKWHEAT BLINI | |

FIRST COURSE

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| SPRING GARDEN | 15 |
| DILL PANISSE, RADISH, ARUGULA, NASTURTIUM, KALE FLOWER | |
| RISOTTO | 23 |
| SPRING ONION RISOTTO WITH MOREL MUSHROOM, BOK CHOY, PORK | |
| FOIE GRAS | 29 |
| FOIE GRAS TERRINE WITH PEAR AND BREAD | |
| YELLOWTAIL CEVICHE | 27 |
| RADISH, WATERCRESS, RED CHILI | |

PRINCIPAL COURSE

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| LAMB | 42 |
| LOCAL M&P RANCH LAMB WITH RED MOLE, DELICATA AND BRASSICAS | |
| A5 WAGYU STEAK | 90 |
| 4 OZ. RIB EYE CAP STEAK FROM MIYAZAKI JAPAN, SAUCE BORDEAUX, POTATO & WILD MUSHROOM | |
| WHITE STURGEON | 36 |
| STURGEON WITH LION'S MANE MUSHROOM, RUTABAGA AND SAUCE VIN JAUNE | |
| STEELHEAD | 36 |
| BLACK LENTILS, GREEN GARLIC, MT. ADAMS MOREL MUSHROOM | |
| RIBEYE FOR TWO | 85 |
| 28OZ BONE IN RIBEYE STEAK, POTATO, KALE AND PORCINI | |

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