

M U T V

À LA CARTE

TO BEGIN

½ DOZEN OYSTERS	
JET-LO, NETARTS BAY, OR	TWENTY-ONE
FAT BASTARD, SAMISH BAY, WA	TWENTY-THREE
ARPÈGE EGG	SEVENTEEN
OSETRA CAVIAR, SOFT COOKED YOLK, CULTURED CREAM, CHIVE	
GEODUCK CRUDO	TWENTY-FOUR
RAW GEODUCK, LEMON, GREEN OLIVE OIL, OREGON COAST WASABI	
CAVIAR	
PLATINUM OSETRA, BUTTERMILK PANNA COTTA, BUCKWHEAT BLINI	SEVENTY-FIVE

FIRST COURSES

BEEF CARPACCIO	NINETEEN
RIBEYE CAP, SOFT BOILED QUAIL EGG, HERB SALAD, MOREL MUSHROOM	
THE SUMMER GARDEN EGGPLANT	SEVENTEEN
CHARD, FRISÉE, EGGPLANT, GREENS & BITTER HERBS, BUCKWHEAT TUILLE	
ALBACORE RISOTTO	TWENTY-THREE
ALBACORE, SMOKED PAPRIKA, ACQUERELLO RICE, GREEN ONION, GARLIC	
FOIE GRAS TERRINE	TWENTY-FOUR
ARMAGNAC, GARLIC SCAPE, VOTUM BREAD	

PRINCIPAL COURSES

BOUILLABAISSÉ	FORTY-FIVE
HALIBUT, SHRIMP, BLACK COD, SAFFRON BROTH	
ALASKA HALIBUT	THIRTY-SEVEN
SMOKED CORN, COURGETTE, SQUASH FLOWER, CABBAGE, SAUCE VELOUTÉ	
STEAK	
CENTER CUT RIB EYE	FORTY-SEVEN
MIYAZAKI A5 WAGYU 4 OZ. STRIP LOIN	NINETY