



**Oysters on The Half Shell\* | 20**

(\$3 Surcharge)

fresh horseradish, mignonette, lemon

*suggested pairing: 2019 Dry Riesling*

**Truffled Corn Risotto | 16**

herb oil, corn relish, parmesan

*suggested pairing: 2017 Chardonnay*

**Bison Carpaccio | 17**

blackberries, shallots, puffed bulgur, parsley

*suggested pairing: 2018 Pinot Noir*

**Grilled Farmer's Carrots | 13**

roasted garlic hummus, parsley, za'atar, paprika oil

*suggested pairing: 2019 Chasselas - Pinot Blanc - Pinot Gris*

**Salad of Beets | 15**

charred cabbage, crème fraîche, cranberry chutney, hazelnut

*suggested pairing: 2019 Rosé*

**Daily Feature Soup | 12**

seasonally inspired

*daily pairings*

*\*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.*

**Dungeness Crab Salad | 21**

(\$4 Surcharge)

apple, beets, celeriac, radish, fennel, orange,

black pepper crisps

*suggested pairing: 2018 Stewart Family Reserve Chardonnay*

**Seared Albacore Tuna | 17**

espelette aioli, fennel, grapefruit, puffed rice

*suggested pairing: 2019 Chenin Blanc*

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**Mushroom Tortellini | 27**

squash, kale, sage, pickled mushroom, parmesan foam

*suggested pairing: 2018 Pinot Noir*

**Yarrow Meadows Duck | 34**

smoked breast, carrot purée with orange & vanilla, dauphine potato, duck jus

*suggested pairing: 2018 Stewart Family Reserve Pinot Noir*

**Arctic Char | 32**

farro, coconut lemon sauce, cilantro & daikon radish

*suggested pairing: 2019 Chenin Blanc*

**Ling Cod | 29**

roast celeriac & apple, braised onion, kale & spinach, chicken jus

*suggested pairing: 2018 Pinot Noir*

**Chickpea Fritter | 26**

squash & cauliflower sabzi, red lentil dahl, cucumber yogurt, cilantro, flatbread

*suggested pairing: 2019 Gewurztraminer*

**Rosdown Cornish Game Hen | 32**

smoked paprika, lemon, herb gnocchi, olives, pan jus

*suggested pairing: 2018 Stewart Family Reserve Pinot Noir*

**Cache Creek Flat Iron 6oz | 32**

**Dry Aged Natural Beef Ribeye 10oz | 54**

(\$20 Surcharge)

smoked cheddar potato pavé, mushrooms, pickled shallots, red wine jus

*suggested pairing: 2018 Cabernet Sauvignon*

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**Truffle & Parmesan Fries | 10**

**Marinated Organic Olives | 11**

**Charred Cabbage, lime mayo | 9**

**Brussel Sprouts, miso | 10**

**House Made Sourdough Bread | 3**

**CHOOSE 3 COURSES FOR \$55**  
**1 STARTER, 1 MAIN, 1 DESSERT**  
*surcharges apply*