

Appetizers

Winter Minestrone 13

garlic croutons, parmesan, pumpkin seed pesto

Winter Salad 13

*rutabaga, aged cheddar,
crispy quinoa, apple vinaigrette*

Venison & Foie Gras Terrine 17

*preserved cranberries, grape mostarda,
larder pickles, grilled baguette*

Creamy Barley Risotto 16/26

*maple lardon, beamster,
shaved pear, crispy shallots*

Entrées

Spice-Crusted Evergreen Duck Breast 33

*confit apple-filled duck leg, roasted sweet potato,
wild rice pilaf, candied pecans, apple cider jus*

Sunchoke Ravioli 27

*speck, braised kale, parmesan custard,
toasted hazelnuts*

Roasted Soy-Glazed Lingcod 34

*swiss chard, winter vegetable fritter,
preserved meyer lemon, crème fraîche*

Craft Cut Beef

*parsnip & potato gratin, smoked blue cheese,
onion marmalade, bone marrow jus*

braised short rib 41

7oz tenderloin 46

Land & Sea for Two 59 per guest

*craft cut 14oz 45 day dry-aged ribeye,
grilled lobster tail with garlic herb butter, honey glazed parsnip,
roasted potatoes, onion marmalade, bone marrow jus*



vegan & vegetarian options available - ask your server