

TO BEGIN

Walla Walla Onion Bread \$8

piquillo pepper butter

Harissa Buttercup Squash Soup \$17

bacon, coconut milk, pepitas, cherry tomato jam

Arugula & Cabbage Salad \$16

pickled carrots & purple daikon,
miso buttermilk dressing

Autumn Green Salad \$16

local tatsoi & mizuna greens, roasted beets,
pepitas, tahini dressing

Charred Radicchio Salad \$17

apples, fennel, toasted Marcona almond,
shaved asiago, lemon dressing

Acorn Squash \$18

whipped goat cheese, charred onion,
salsa macha, honey

Korean Corn Cheese \$18

sweet peppers, mozzarella cheese,
nori salted potato chips

Duck Confit Tostada \$19

roasted beet salsa, fennel, chipotle carrot puree

MAINS

Mushrooms n'Dumplings \$29

foraged & cultivated mushrooms, autumn greens,
ricotta herb dumplings, fried shimeji mushrooms

Duck Breast \$36

five-spice quince sauce, bok choy, braised purple daikon

Catch of the Day MP**

coconut curry cabbage nage, miso carrots, lime leaf rice

St. Helen's Ribeye \$45

parmesan sweet potato au gratin
smoked broccolini gremolata

October 23rd 2024 | Executive Chef Noel Spivey

Featured Local Farms:

Shady Acres | Red Dog Farm | Bees & Greens | Fat Turnip Farms | Paulson Farm

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

***Regarding the safety of consuming fresh, partially cooked fish,
information is available upon request.*