

## TO BEGIN

### **Bread and Butter \$8**

baked in house, whipped truffle butter & Moroccan olive oil

### **Marinated Persian Olives \$10**

pomegranate, garlic, fresh herbs GF

### **Boquerones \$15**

Spanish white anchovies, olive oil, garlic, Peruvian aji pepper, stuffed castelvetrano olives, parsley, lemon. GF

### **Arancini \$16**

wild mushroom fried risotto, truffle oil cream sauce, asiago crisp GF

### **Carrots & Ricotta \$14**

honeyed carrots, white wine, fall spices, coriander, lemon, olive oil whipped ricotta GF

### **Crudo\* \$20**

raw hamachi, sesame calamari, red tobiko, olive oil, citrus corazon sauce, Aleppo chili GF

### **Bruschetta \$18**

tomatoes, garlic, balsamic vinegar, olive oil, asiago cheese, basil, on grilled house made bread

### **Tartare\* \$24**

raw steak, shallots, dijon, red tobiko, cured egg, caper crisp on grilled house made bread

### **Octopus\* \$27**

grilled octopus, Red Dog Farm rainbow radish, shiitake dusted potato crisps, shallots, Basque style sweet pepper nage, garlic aioli GF

## SALADS

### **Burrata \$20**

burrata, beets, butternut squash, herb vinaigrette, balsamic reduction, arugula, balsamic dust GF

### **Caesar\* \$17**

gem lettuce, caesar dressing, asiago cheese crisp, Spanish white anchovies GF

## PASTA & GRAIN

### **Bolognese \$24**

beef bolognese al pomodoro bianco, fresh basil, asiago cheese

### **Risotto Viola \$23**

creamy risotto, red cabbage almond pesto, asiago cheese, basil GF

## MAINS

### **Sea\*\* MP**

seasonal catch, seasonal vegetables, sauce soubise, sauce vierge, polenta tots GF

### **Land \$42**

Washington beef, cauliflower horseradish puree, shallots, chef's selected mushrooms, mustard, broccolini, mushroom jus GF

### **Bird \$38**

chicken breast and wing, seasonal squash, tomatillo pumpkin seed & almond sauce, saffron rice GF