



SPRING TASTING MENU

\$85

COURSE 1

potato | caviar | crème fraîche tart*
Mousseron mushroom crémeux sandwich
albacore tuna | melon | whiskey shoyu buñuelo
TransparentSea Farm prawn | avocado | ikura cone*

COURSE 2

beet | strawberry | burrata salad | nettle pesto | Fat Uncle Farms almond

COURSE 3

Columbia River salmon | pommes pureé | English pea | ikura

COURSE 4

CHOICE OF:

Moroccan lamb | Merguez sausage | green hummus | carrot | fennel

OR

A5 Wagyu | black summer truffle | asparagus | seasonal mushroom

\$55 supplement

COURSE 5

cherry | mascarpone cone
chocolate truffle | blueberry dust
lemon vanilla ice cream sandwich
huckleberry | buttercream buñuelo

DATE:

5/24/24

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*