



DINNER MENU

Spring's Bounty

first course

Arrival of Spring

choice of:

binchotan grilled shellfish & wild fennel chowder

saffron & kelp poached shellfish, spring lettuce, new potatoes, spruce ash, toasted kelp oil

foraged morels & first-cut asparagus

wild ramp soubise, pickled rhubarb, toasted hazelnut furikake, whipped goat's butter

pacific yellowtail crudo

black aguachile, charred cucumber, umeboshi-pickled apple, shiso, toasted rice crisp

second course

Heart of the Season

choice of:

cedar-smoked wild king salmon

green garlic-dashi beurre blanc, fire-roasted spring onions, sugar snap peas,
miso-cured ikura, spruce tip salt

braised skagit valley lamb shoulder & wild greens

slow-braised with wild fennel & nettles, morel, early carrots, foraged berry-parsnip puree

sunchoke & oregon black truffle risotto

first-harvest english peas, shaved asparagus, preserved meyer lemon, crispy shallots, white soy
espuma, fiddlehead ferns

dessert

Cheerful End

choice of:

coconut tres leches cake

roasted pineapple, passionfruit curd, rumchata chantilly

coffee ganache bar

crispy praline, salted caramel mousse, chocolate cracker

a scoop

selection of housemade ice creams & sorbets

executive chef, Lyle Kaku