

## Soups

heirloom tomato gazpacho

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mussel bouillabaisse

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## Greens

crab & fig

spring greens, cabrales, marselan syrup,  
marcona almond, vanilla

mache & celery heart tempura

pancetta, poached egg, pommery mustard  
vinaigrette

mesclun & herb

peppered walnuts, cherries, maple  
vinaigrette, warm chevre

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heirloom melon & cucumber

elderberry vinaigrette

walla walla onion panzanella

arugula, basil, tear drop tomato balsamic

## Entrées

salmon

citrus herb marinade, artichoke-sweet pea  
puree, olive tapenade

lamb loin

moroccan spice, porcini mushrooms, fava  
beans, lovage

pork & beans

braised niman ranch pork belly, shell  
beans, roasted peach

sweet black pepper crusted delmonico

red onion soubise, sauteed greens

halibut

heirloom tomato, garlic scapes, basil lemon  
sauce

dungeness crab “ravioli”

sauternes cream, arugula, pine nuts,  
american caviar

striped bass

smoked corn relish, clam broth

chickpea custard

morel cream, tarragon, tear drop tomato,  
pea shoots