

small plates

red beet & pomegranate soup candied hazelnuts & crème fraiche	5
kusshi oysters* black pepper-verjus ice	2.5 12
chioggia beet salad arugula, wheatberries, blue rose feta, cinnamon vinaigrette	9
st. jude albacore poke bibb lettuce, fried potato chips, sesame	12
house made spam sticky rice, spicy bacon fat, dijon & mache	12
creamed hedgehog mushrooms shallot, thyme, olsen's potato chips	12

large plates

seared qualicum beach scallops* chevre potato puree, dashi, pickled ginger & pine nuts	26
delicata squash green puy lentils, glazed carrots, braised greens, poached egg	18
hand cut tagliatelle grilled rapini, parmesan reggiano, fried oregano, olive oil	18
cassoulet stokesberry chicken confit, heirloom beans, leeks, toasty brioche	22
braised skagit pork shoulder red cabbage, chestnut polenta, padron pepper cream	22
grilled bistro steak* red boar kale, tokyo turnips, achiote oil, demi glace	25
woodstone pizza italian sausage, mama lil's peppers, smoked curado, big red sauce	15
skagit cheese burger* havarti, pickled onions, fried shallots, dijon aioli, frites	15

sides 5

bread available upon request

chickpea frites
deviled eggs
sautéed sunchokes & herbs
butter & sage brussel sprouts
simple greens, grapefruit vinaigrette

TASTE Restaurant
local | sustainable | community
craig hetherington | executive chef
taylor johnson | sous chef