

DINNER MENU | 5pm to 10pm

kusshi oysters meyer lemon ice	2.5 each
leek broth spring vegetables, basil oil	7
baby lettuces willie's greens, radish & apple, walla walla-onion verbena vinaigrette	10
quillisascut fried crotin sautéed rhubarb, smoked green tomato relish, almonds	12
asparagus poached egg, frisée, truffle oil, sea salt	12
spring linguini grilled garlic scapes, sweet peas, chervil cream, microgreens	11 20
risotto bluebird wheat berries, asparagus, lemon zest, arugula, toasted pine nuts	12 21
qualicum beach scallops pistachio butter, scented cous cous, preserved lemon, sea beans	13 25
ricotta gnocchi sweet cream, sherry reduction, browned butter, roasted baby beets	18
braised pork medallions yukon mascarpone puree, baby turnips, rhubarb reduction	24
stokesberry duck confit herbed polenta, beet greens, chocolate gastrique	28
grilled st. jude albacore black japonica rice, dandelion greens, arbequina olives, tart cherries	23
ribeye fried potato pave, chimichurri, nash's spinach, morel demi glace	27

Sides

chickpea frites	6
steamed baby artichokes	7
cauliflower gratin	7

craig hetherington | executive chef
zack chamberlain | sous chef

TASTE Responsibly
 (T) 67% of these menu items come from Washington and Oregon