



KITCHEN & BAR

BRUNCH SERVED
SAT & SUN 8AM-2PM

LUNCH SERVED
MON - FRI 11AM - 2 PM

DINNER MENU
spring

THIERRY RAUTUREAU
Chef in the Hat/Proprietor

DAVID MITCHELL
Chef de Cuisine

APRIL POGUE
General Manager

FIRST

HOUSE CURED SALMON \$14
beets, watercress, charred leek oil

CANDIED WALNUT & ARUGULA \$14
pickled squash, whole grain mustard vinaigrette, Manchego

HOUSE SALAD \$9
Manchego, blood orange vinaigrette

DUCK CONFIT SLIDERS \$12
aged sherry vinaigrette, profiterole

CRAB BEIGNETS \$12
Dungeness crab fritter, harissa aioli

FOIE GRAS TERRINE \$17
brioche, blood orange gelée

DUNGENESS CRAB SALAD \$16
pickled carrots, and beets, grapefruit, tarragon crème fraiche, mizuna

SECOND

MUSSELS \$16
white wine, crème fraiche, capers, fresh herbs

CHARCUTERIE PLATE \$20
seasonal accoutrements

SEARED POLENTA \$15
wild mushroom, vegetable demi-glace, cheese crisp

SEARED SEA SCALLOPS \$22
sautéed English pea, morel mushroom, ramp, pea shoot, argan oil

OREGON QUAIL \$19
brown butter, balsamic fig, sweet potato puree

BLACK RICE RISOTTO \$21
English pea, carrot, braised greens, mizuna, parmesan

THIRD

NORTHWEST BOUILLABAISSE \$27
fish, clams, mussels, tomato saffron broth, preserved lemon

STEAK FRITES \$28
flat iron steak, sautéed seasonal greens, red wine demi

FRESH LOCAL CATCH
market price

PORK CHOP \$35
asparagus risotto, demi glace blueberry mostarda

GRILLED KING SALMON \$37
saffron cous cous, fava beans, black olive and red pepper relish, lemon confit butter sauce

ROASTED CHICKEN \$24
potato, Dijon, sage butter

CÔTE DE BOEUF \$85
34 oz Snake River Farm Bone-in ribeye, potatoes, grilled vegetables, sauce Bordelaise (serves two)

CHEF IN THE HAT FAVORITES

*ORGANIC
SCRAMBLED EGG \$25
white sturgeon caviar

FRENCH ONION SOUP \$11
veal broth, comté, baguette

SEARED FOIE GRAS \$21
savory bread pudding, port reduction

BEEF BURGER \$16
*fries, aioli, bacon-onion jam add: cheese \$1
*duck egg \$3
foie gras \$17*

OTHERS

GRAND CENTRAL BAKERY
BAGUETTE \$2
butter, sea salt

FRIES, HOUSE AIOLI \$7

DAILY SEASONAL VEGETABLE \$6

ROASTED POTATO \$5

SIMPLY SEARED FOIE GRAS \$17
add to any dish

bistro menu available in the bar Monday-Friday 11am- close & Saturday & Sunday 2pm-close
* consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Parties of 8 or more will have an automatic 20% gratuity added to their bill