



ENTRADAS • STARTERS

EMPANADAS

fried pastry with choice of stuffing

- Spiced Beef, Green Olive & Raisin 7
- Roasted Sweet Potato, Poblanos, Gruyère & Fontina 7

- Baked House Ricotta, Button Mushroom Confit,
Balsamic Brown Butter, Grilled Bread 13

- Bruschetta of Dungeness Crab, Avocado, Cucumber,
Radish, Shiso. 16

- Spicy Braised Beef Tripe & Octopus, Mint Aioli,*
Fingerling Chips 14

- Fresh Clam Chowder, Smoked Marrow Bone,
Green Onion, Jalapeño 16

- Grilled Lamb Heart Salad,* Smoked Potato, Charred Leek,
Morels, Arugula, Hazelnut, Crispy Parmesan 13

- Cheese Board & Accompaniments 23

FIAMBRES • CHARCUTERIE

- Fried Oxtail Terrine, Frozen English Pea Salad, Verjus,
Preserved Meyer Lemon Aioli* 13

- Smoked Beef Tongue *a la Vinagreta*, Horseradish,
Ensalada Rusa,* Sweetbread Croutons 15

- Foie Gras Terrine,* Fresh & Pickled Strawberry, Lemon Butter,
Savory Almond Cake, Celery, Nasturtium 23

THREE CHILLED SEAFOOD PREPARATIONS

- Squid & Octopus Salad, Fennel, Basil, Spanish Croutons -
- Prawn Ceviche, Jalapeño, Citrus, Avocado, Popcorn -
- Cured Salmon Poke,* Cucumber, Shiso, Sesame, Crispy Ginger -

— 40 —

ASADOS • FROM THE GRILL

served with bread and chimichurri

ASADO ARGENTINO for 2

- Grilled Short Rib, House Chorizo & *Morcilla* Sausages, Skirt Steak,*
Sweetbreads, Fried Potatoes,* Green Salad

— 80 —

- Beef Ribeye*
small: 16 oz — large bone in: 42 oz 52 / 115

- Grass-Fed Uruguayan Beef Ribeye*
12 oz 42

- Beef Skirt Steak*
small: 8 oz — large: 16 oz 29 / 57

- Flanken-Style Beef Short Rib
small: 14 oz — large: 28 oz 26 / 50

- Lamb Shoulder Chop
small: 16 oz — large: 24 oz 30 / 40

- Maple-Brined Pork Loin Chop*
16 oz 29

- House Chorizo. 14

- House *Morcilla* — Blood Sausage 14

- Wild Alaskan Halibut, on the bone, Nettle & Green Garlic Pistou
12 oz 40

- Collar, Neck, or Tail (when available). 12

- Local Oyster Mushrooms, Smoked Sea Salt
small: 3.5 oz — large: 7 oz 14 / 27

- Coal-Roasted Artichoke, Espelette Mayo 10

DEL HUERTO • FROM THE GARDEN

- Radicchio & Snow Pea Salad, Charred Onion Dressing,
Feta Cheese, Toasted Sunflower Seeds, Bottarga 12 / 23

- Belgian Endive Salad, Sherry Vinaigrette, Brûléed Figs,
Spanish Chorizo, Almonds, Manchego Cheese. 12 / 23

- Grilled Asparagus, Pecan Salsa Macha, Garlic Chips,
Crème Fraîche, Chives 12 / 23

- Tempura Snap Peas & Shiitake Mushrooms, Miso Yogurt,
Garlic Pepper, Lime, Smoked Scallop, Shiso 12 / 23

- Maple-Glazed Heirloom Carrots, Chèvre, Tarragon,
Truffle-Salted Pistachios 11 / 21

- Spring Ragoût of Fava Beans, English Peas, Escarole, Basil,
Mint, Toasted Garlic-Anchovy Vinaigrette, Aged Goat Cheese . . 13 / 25

- Sautéed Mushrooms, Foie Gras, Wilted Spinach, Sweet Onion . . 16 / 30

- Grilled Willamette Sweet Onion, Buttered Beets, Toasted Walnut,
Fourme d'Ambert Blue Cheese, Saba 12 / 23

- Fried Russet Potatoes, Horseradish Aioli,* Dill 7 / 13

- Heirloom Hominy, Braised Pork Belly, Chiles, Cilantro,
Olive Oil-Fried Duck Egg* 13 / 25

BRAISES & ROASTS ETC

- Pan-Roasted Sea Scallops,* Dungeness Crab Risotto,
Herb Butter, Lemon Breadcrumbs, Frisée, Capers

— 36 —

- Cocoa-Braised Lamb Shoulder, Sautéed Spinach, Chickpeas,
Shiitake Mushrooms, Fig & Herb Salad

— 33 —