

FLAVOR AFFINITY

Spring / Early Summer 2025

APPETIZERS & STARTERS

Small Plates Designed to Open the Palate

1. **Diver Scallop** – Sweet Corn Purée, Burnt Citrus Gel, Salted Pistachio Crumble
 2. **Crispy Pork Belly** – Garlic Confit White Bean Purée, Apple Fennel Slaw, Cilantro
 3. **Wild Mushroom Tartlet** – Gruyère Béchamel, Thyme, Puff Pastry Shell
 4. **Gambas al Ajillo** – Mexican White Shrimp, Confit Garlic, Sherry, Parsley Butter, Rustic Bread
 5. **Charred Octopus** – Spanish Chorizo, Toasted Marcona Almonds, Charred Lemon, Saffron Aioli
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SALADS

Seasonal Greens, Bright Vinaigrettes, and Market Produce

1. **Burrata & Prosciutto** – Seasonal Fruit, Almond, Balsamic Glaze, Lemon Arugula
 2. **Avocado & Citrus Salad** – Fava Beans, Pink Peppercorn Goat Cheese, Pistachio, Pea Tendrils, Meyer Lemon Vinaigrette
 3. **Strawberry & Greens** – Goat Cheese, Candied Pecans, Arugula, Strawberry Lemon Vinaigrette, Balsamic Glaze
 4. **Artichoke & Fennel** – Arugula, Parmesan, Lemon Truffle Vinaigrette
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LAND

Hand-Selected Cuts, Slow Techniques, Deep Flavor

1. **Grilled Lamb Loin** – English Pea & Mint Purée, Baby Artichoke Confit, Lemon Gremolata, Lamb Jus
 2. **Cabernet Braised Beef** – Garlic Mash Potato, Asparagus, Red Wine Demi Glace
 3. **Honey-Lacquered Duck Breast** – Charred Corn & Vanilla Bean Purée, Tuscan Kale, Stone Fruit Mostarda
 4. **Wet-Aged Filet Mignon** – Balsamic Marinated, Gorgonzola Rustic Mash, Broccolini, Red Wine Demi
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SEA

Line-Caught, Coastal Flavors, Clean Technique

1. **Columbia River Salmon** – Toasted Pearl Couscous, Bok Choy, Vadouvan Curry Butter
 2. **Seared Diver Scallops** – Sweet Corn Risotto, Wild Mushroom, Lemon Verbena Oil, Crispy Prosciutto
 3. **Wild Petrale Sole** – Artichoke Barigoule, Potato, Fennel Pollen, Fine Herbs
 4. **Local Halibut** – Pan-Roasted, Saffron Beurre Blanc, Garlic Potato Mille-Feuille, Crispy Leeks
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DESSERTS

Classic with a Twist — Light, Seasonal, Satisfying

1. **Vanilla Bean Crème Brûlée** – Seasonal Berries
2. **Strawberries & Cream Mille-Feuille** – Vanilla Pastry Cream, Macerated Strawberries, Puff Pastry, Aged Balsamic, Mint Sugar
3. **Butterscotch Budino** – Sea Salt, Cocoa Nib, Chantilly Cream
4. **Roasted Fig Tart** – Almond Frangipane, Port Syrup, Crème Fraîche Chantilly
5. **Dark Chocolate Tartlet** – Raspberry Gel, Chantilly Cream, Cacao Nib Crunch

