

DINE OUT 2026 | \$70

Beverage pairing \$35

for the table

VICTOR'S CHEESE & ONION BREAD

whipped butter

appetizer

MURGELLA BURRATA (V)(N)

red anjou pear, candied walnuts,
frisee, aged balsamic, sourdough toast

- or -

HAMACHI TIRADITO

crispy ginger, ikura, aji amirillo

- or -

STEAK TARTARE

egg yolk buttered sourdough toast,
horseradish, cornichon

UPGRADE YOUR APPETIZER + \$16

WAGYU STEAKHOUSE ROLL

aburi A5, tempura prawn, charred scallion,
black garlic, truffle aioli

- or -

DUNGENESS CRAB CAKE

sea bean & fennel salad, vadouvan-spiced curry aioli

Pairing 3oz

Laughing Stock, Pinot Gris

or

Mt. Boucherie Pinot Noir

main

MYCA FARMS MUSHROOM RISOTTO (V)(GF)

locally grown porcini, king oyster mushrooms,
24-month aged parmigiano reggiano

- or -

COLUMBIA RIVER STEELHEAD SALMON (GF)

sumac roasted cauliflower, romesco sauce

- or -

PEPPERCORN STEAK (GF)

8oz eye of ribeye, mashed potatoes, charred broccolini,
madeira and roasted mushroom sauce

- UPGRADE YOUR STEAK -

12oz STRIPLOIN, USDA PRIME \$58

- or -

10oz WAGYU RIBEYE, KING RIVER, AUSTRALIA \$72

- add to your entrée -

TEMPURA PRAWNS \$18 | CRAB OSCAR \$23

Pairing 3oz

Mission Hill Rose

or

Black Sage Cabernet Franc

dessert

RASPBERRY & CHOCOLATE LAYER GANACHE

dark chocolate, freeze dried raspberries & coulis

- or -

BASQUE CHEESECAKE (GF)

gala apple compote & caramel sauce

Pairing 3oz

Honest Lot Sparkling Wine

(gf) gluten free (v) vegetarian (n) contains nuts