

## PLATEAUX SHELLFISH

**Small**-6 chef's choice oysters/ 6 shrimp cocktail/ 6 half shell littlenecks/ Dungeness crab louie A.Q.

**Large**- 12 chef's choice oysters/ 12 shrimp cocktail/ 12 half shell littlenecks/ Dungeness crab louie A.Q.

**Oysters**- Tomalas Myagi's / Drake Bay/ Hood Canal ½ dozen 15 dozen 28

**Shrimp cocktail 12**

## STARTERS

**Baked oysters- rockefeller 12**

**Manilla clams**- leeks / white wine/ garlic /marble potato 11

**Mussels**- kale/ ancho/ fennel 12

**Batter fried rock cod and chips - gribiche sauce 14**

**Dungeness crab mac 'n cheese 12**

**Charcuterie**- salumi/ pork terrine/ coppa/ date mostarda / violet mustard 15

**Cheese**- humboldt fog/ lamb chopper/ point reyes bleu/ pecorino/ quince (2) 9 / (4) 16

## SALAD / SOUP

**Blood orange marinated beets** - walnut and goat cheese fritters / wild arugula 9

**Roasted butternut squash salad & buratta**-market greens / truffle balsamic viniagrette 9

## ENTREES

**Rare grilled ahi tuna**/ roasted artichoke and potatoes / meyer lemon emulsion/ pickled garlic 19

**Foraged mushroom tagliatelle**-smoked mozzarella /creme fraiche /caramelized brussel sprouts 11

**Grilled wagyu flap steak**- mashed potato and parsnips/choy/ bordelaise/ crispy onions 21

**Pan seared halibut**-crab and spinach risotto/ winter citrus & shellfish reduction 21

## SIDES 6

**Shaved Brussel Sprouts**

**Brown Butter Carrots**

**French Fries**

WINTER  
2012

