

Driftwood

Meat and Seafood

Olsen Farms Butchers Pork Chop

Spring 2022 Fresh Garlic Scapes, Piquillo Pepper Relish, Parsnip, Acorn Squash, D'anjou Pear, Pork Jus

Moses Lake Grass Fed Beef

Olsen Farm's Potatoes Cacio Pepe, Roasted Brassicas, Beef Fat Aioli, Beef Jus

Yakama Tribal White Sturgeon

Sunchoke, Roasted Turnip, Buttered Cabbage, Local Miso, Fish Bone Broth

Makah Nation Black Cod

BlueBird Grains, Roasted Chanterelle Mushrooms, Charred Scallion, Local Black Winter Truffles, Chanterelle Vinegar

CHAMPAGNE & SPARKLING

NV Prosecco 'Col Fondo', **Fidora**, Italy 12 | 48
NV Brut Champagne, **Lelarge-Pugeot**, France 25 | 100

WHITE

21' Petit Chablis, **Passy Le Clou**, France 14 | 56
20' Assyrtiko, **Stamnaki**, Greece 12 | 48
21' Chenin Blanc, **Margins Wine**, California 15 | 60

ROSE

21' Rose, **Christina**, Austria 12 | 50

RED

20' Red Blend, **Ampeleia**, Italy (1L bottle) 13 | 66
21' Pinot Noir, **Brooks**, Oregon 15 | 60
21' Trousseau + Gamay, **LTD Edition**, Oregon 17 | 68

BEER

Hopworks Abominable Winter Ale 7
Silver City Pirate Angel Norse IPA 7

Starters

Shellfish from our Friends

Baywater Sweet Oyster, Chanterelle Mignonette, Gooseberry, Sunflower Shoots

Smoked Steelhead Crudo

House Cured Roe Finished with Gray Whale Gin, Pickled Peppers, Ground Cherries & Butter Crackers

House Pull-Apart Rolls

Roasted Chanterelle Butter, Pickled Chanterelle, Sea Salt

Fries with Eyes

Puget Sound Surf Smelt, Ellenos Yogurt, Kale and Hazelnut Aillade, Table Grape Mostarda

Salads and Vegetables

Little Big Farm Carrots

Roasted, Fermented, Raw Pistachio, Stella Maris Feta, Toasted Sunflower Seeds and Sprouts, Spicy Arugula

Winter Greens & Lost Peacock Creamery Chevre

Collins Family Apples, Spiced Pecan, Pickled Mustard, Pate a Fruit

Roasted Winter Beets, Local Bianchetti White Truffle

Labneh, Pickled Beets, Black Garlic, Staghorn Sumac, Hazelnut, Lavash Cracker

Consuming raw or undercooked foods including shellfish, meats and eggs albeit delicious, can be potentially hazardous and are to be consumed at your own risk.