

SOUP AND SALAD

*SEAFOOD CHOWDER ~ 9

fresh herbs, potato, whole milk

ROSARIO GARDEN GREEN SALAD ~ 9

fresh picked greens, black plums,
marcona almonds, organic feta, evoo, lemon

SPINACH SALAD ~ 11

warm chèvre, pumpkin seeds,
sunday bacon, dried cranberries

SUMMER BORSCHT ~ 9

chilled organic red beet soup with sour cream, yogurt,
lemon, fresh dill, cucumber, tempura beet greens

SHARING PLATES

ENGLISH PEA, FENNEL AND MOREL TART ~ 16

watermelon radish, morels, goat's milk,
gruyere cheese, tomato labneh, phyllo dough

DUCK CONFIT "CAFÉ DU MARCHÉ" ~ 17

wilted greens, lyonnaise potatoes

*SCALLOP "CHOP CHOP" ~ 16

raw sea scallop, japanese mayo, tobiko, nori,
tempura scallions, soy ginger dipping sauce

TUSCAN STYLE STEWED GREEN BEANS ~ 14

la conner flats green beans, jack mountain rashers,
white wine, tomatoes, basil, parmigiano-reggiano

ROASTED BABY BEETS AND ASPARAGUS ~ 14

romesco, marcona almonds, beet green oil

*SIRLOIN STEAK TARTARE ~ 22

hand-chopped raw sirloin, coddled egg yolk,
grilled miche bread

POTATO CROQUETAS ~ 15

andouille sausage, pecorino, pea shoots,
navel orange jam

*SKAGIT KING SALMON "NIÇOISE" STYLE ~ 18

raw sliced salmon, la conner flats green beans, boiled duck egg,
olives, tomatoes, baby scarlet mustard greens

PÂTÉ DE CAMPAGNE ~ 18

house-made duck and rabbit pâté with medjool dates
and almonds, mostarda, grilled miche bread

LARGE PLATES

*CRISPY SKIN DUCK BREAST

"SALTIMBOCCA STYLE" ~ 29

braised red cabbage with gala apples,
navel orange jam, marsala pan sauce, neeps purée

MOROCCAN SPICED EGGPLANT ~ 22

falafel, cous cous, arbequina olives, almonds,
golden raisins, mint and cilantro labneh

RABBIT AND FARM-STAND ZUCCHINI ~ 38

roasted acme rabbit, sunday bacon and sage sauce,
warm valley farm zucchini, organic feta
with orange and dates

BOUILLABAISSE DE MARSEILLE ~ 39

king crab, salmon, halibut, clams,
mussels, jumbo shrimp, saffron, pernod,
tomato broth, miche bread, rouille

*JACK MOUNTAIN PORK CHOP ~ 29

organic grass fed milk, winter cabbage,
jack mountain sunday bacon,
hodge podge, gruyere cheese

*ALASKAN LONGLINE HALIBUT ~ 34

living cress, arugula and citrus salad,
buttery morel mushrooms, watermelon radish,
garlic scapes pesto, fennel purée

*PAN ROASTED FILET MIGNON "ROSSINI" ~ 40

madeira pan sauce, duck liver mousse,
mushrooms, little carrots, pommes fondant

ROASTED SAGE AND SKY FARM CHICKEN ~ 31

(please allow a minimum of 30 minutes)

half bird, roasted carrots and russet potato,
rosemary lemon pan jus

RAYMOND SOUTHERN, EXECUTIVE CHEF

Split plate charge on large plates \$4.

*An automatic 18% gratuity may be added
for unsigned checks and tabs left open.*

*Peanut oil is used in some meals.
Please advise your server of any known allergies.*

**Consuming raw or undercooked
foods may contribute to your risk of food borne illness.*