

FLAVOR AFFINITY

Spring / Early Summer 2026

APPETIZERS & STARTERS

Small Plates Designed to Open the Palate

1. **Diver Scallop** – Sweet Corn Purée, Strawberry Rhubarb Mostarda, Pistachio Crumble
 2. **Crispy Pork Belly** – Garlic Confit, White Bean Purée, Apple Fennel Slaw
 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 Garlic Aioli
-

SALADS

Seasonal Greens, Bright Vinaigrettes, and Market Produce

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

LAND

Hand-Selected Cuts, Slow Techniques, Deep Flavor

1. **Grilled Lamb Loin** – English Pea & Mint Purée, Baby Artichoke Confit, Lemon Gremolata, Lamb Jus
 2. **Braised Beef Short Rib** – Black Garlic Jus, Carrot-Yogurt Purée, Pickled Shallot, Herb Salad
 3. **Honey-Lacquered Duck Breast** – Charred Corn & Vanilla Bean Purée, Tuscan Kale, Seasonal Fruit Mostarda
 4. **Wet-Aged Filet Mignon** – Balsamic Marinated, Gorgonzola Rustic Mash, Broccolini, Charred Scallion Salsa Verde
-

SEA

Line-Caught, Coastal Flavors, Clean Technique

1. **Columbia River Salmon** – Spring Pea Purée, Asparagus, Sauce Gribiche, Preserved Lemon
 2. **Scallops** – Black Garlic Purée, Charred Asparagus, Pickled Shallot, Lemon Beurre Monté
 3. **Barramundi** – Artichoke Barigoule, Potato, Fennel Pollen, Fine Herbs
 4. **Local Halibut** – Saffron Beurre Blanc, Asparagus, New Potato, Castelvetro Olive, Lemon, Fine Herbs
-

DESSERTS

Classic with a Twist — Light, Seasonal, Satisfying

1. **Vanilla Bean Crème Brûlée** – Seasonal Berries
2. **Basque Cheesecake** – Caramelized Exterior, Roasted Strawberry, Vanilla Bean Cream
3. **Olive Oil Cake** – Citrus Syrup, Whipped Mascarpone, Candied Kumquat or Blood Orange (Seasonal), Pistachio Dust
4. **Warm Chocolate Crèmeux** – Espresso Soil, Whipped Crème Fraîche

5. **Passion Fruit Posset** - Shortbread Crumble, Fresh Mango, Lime Zest, Mint