

# Dinner

## SNACKS

*SPICED HOUSE MADE POTATO CHIPS sagebrush ranch 7*

*HAND CUT STEAK FRIES 9*

*JALAPENO POPPERS mole & chorizo 9*

*MARINATED OLIVES lemon & chile 9*

## SHAREABLES | SMALL PLATES

*JAPANESE YELLOWTAIL CRUDO, sesame yuzu jalapeno vinaigrette, edamame salad 19*

*FIRE(place) ROASTED BEETS marinated in mint and olive oil, truffle scented ricotta cheese & citrus 18*

*SPICE ROASTED CARROTS tzatziki yogurt sauce 17*

*YAKIMA ASPARAGUS whipped goat cheese & baby beets 17*

*SPRING GREENS SALAD seasonal vegetables, avocado dressing 17*

*CRISPY BRUSSELS SPROUTS harissa spice, aged balsamic, bonito flakes & chile crisp aioli 17*

*CAESAR SALAD lemon parmesan, crispy crostini 15*

## PASTA | FISH | MEAT | LARGE PLATES

*MISO GLAZED BLACK COD red curry, spinach, sesame & ginger 42*

*24 oz CAST IRON GRILLED PRIME RIBEYE truffled steak fries, asparagus 78*

*ROASTED BCS LAMB SHOULDER eggplant, pickled greens & tomatoes, mole 44*

*WAGYU BEEF SHORT RIB horseradish, parsley, potato puree, "pot roast" vegetables 44*

*JUMBO MACARONI braised Berkshire Pork ragout, peppers, san marzano tomato sauce 24/38*

*POTATO GNOCCHI spring peas, arugula, WA asparagus & prosciutto 22/32*

*STINGING NETTLE RAVIOLI shellfish chowder & wild leeks 24/36*

*HALF POUND OLD FASHIONED BACON CHEESEBURGER house cut potato chips & pickles 25*

## DESSERTS | FINISHES | SWEETS

*DARK CHOCOLATE MOUSSE poached cherries, olive oil & caramel 12*

*MATCH TEA & ORANGE CREME BRULEE almond macrons 12*

*RHUBARB & GINGER CRUMBLE lavender, vanilla ice cream 12*



*for parties of 6 or more, a 20% gratuity will automatically be added*