

# Deep Dive

## Trio

*trio of housemade pecorino and black pepper crackers, toasted peanuts with sumac and aleppo pepper, italian olives with herbs & citrus (9)*

## Chips & Dip

*fennel and dill dip, housemade salty potato chips (6)*

## Gruyere Gougere

*house baked savory pastry, gruyere (5)*

## Jamón Ibérico

*air cured, acorn and olive fed, black iberian ham (18)*

## Caviar Toast

*white sturgeon caviar, creme fraiche, brioche (22)\**

## Cheese & Honey

*dinah's cheese and buche de chevre cendrée with billy's honey (14)*

## Cured Salmon

*cured washington coho salmon, yuzu kosho crema, crispy salmon skin (10)\**

## Scallop Crudo

*dayboat scallop, serrano chile, cucumber water, dried lime (14)\**

## Salmon Rillettes

*house smoked washington coho salmon rillettes, cucumber, dill, seeded cracker (9)*

## Radicchio Salad

*local roots radicchio, melon, sun gold tomatoes, cashews, anchovy, lime vinaigrette (13)*

## Summer Salad

*billy's beefsteak tomatoes and rama farms peaches, basil, ricotta (13)*

## Beef Carpaccio

*grass fed pure country ranch beef, pickled celery, anchovy, fennel pollen, parmesan (13)\**

## Parisian Gnocchi

*small's farm washington wheat gnocchi, basil, pecorino (10)*

## Crab Tartine

*dungeness crab, tarragon aioli, celery, fennel, poppy seeds, ben's bread levain (22)\**

## Black Cod

*washington black cod with sweet corn, chanterelles, and summer savory (22)*

## Hot Dog

*hazelnut smoked, grass fed, pure country ranch, all beef hot dog; whipped cream cheese, pickled jalapeños, red onions, pink salmon caviar, ben's bread seeded bun (18)\**

\*Consumption of raw, undercooked or unpasteurized foods may increase foodborne illness risk.  
20% service charge added to each bill. 55% is distributed as gratuity to employees serving guests.  
16.25% is distributed as gratuity to employees not directly serving guests.  
The remainder is retained by the house to provide 'living' wages and benefits to employees.

*Thank You*