

TIDE TO TABLE

CURATED CHEF'S TASTING MENU | \$50

Sample a selection of the best island flavors

COURSE ONE

choose one

BOSTON BIBB SALAD

leaf lettuce, shallot vinaigrette, fresh herbs, shaved aged gouda

MAMA BIRD SALAD

Mama Bird spring mix, pickled beet, shaved asparagus, orange vinaigrette, house cheese V, WF

CHORIZO CLAM CHOWDER

Stillwater Ranch chorizo, manilla clams, clam and crab stock, celery, Yukon gold potato

COURSE TWO

choose one

BLACK COD

potato cream, sautéed asparagus, roasted carrots, poblano oil, toasted bay leaf WF ADF

BRAISED BEEF SHORT RIB

with salsa matcha, fresh herbs, mushroom mixiote, Mama Bird greens salad, with vinaigrette

HOUSE RIGATONI

spinach and kale pesto topped with mushroom medley and parmesan

COURSE THREE

choose one

BROWN BUTTER BROWNIE A LA MODE

vanilla ice cream and caramelized white chocolate

MANGO SORBET

fresh berries and berry coulis

WINE SELECTIONS

Enjoy a glass or bottle from our cellar, hand-selected to pair with your tasting menu

WHITE

glass/bottle

FOXGLOVE CHARDONNAY

10/35

2018 Central Coast, California

Crisp and bright, not buttery

SAVAGE GRACE BLANC FRANC

12/42

2022 Red Willow Vineyard, Washington

Herbaceous and rich, full body

BROADLEY PINOT ROSE

2021 Willamette Valley, Oregon

10/35

Vibrant color, fruit forward, dry

RED

glass/bottle

ARMAS DE GUERRA TINTO

10/35

2020 Beirzo, Mencía, Spain

Perfumey bouquet, slight spice

SEBASTIEN BESSON CHENAS

12/42

2019 Lancia, Beaujolais, France

Smooth, structured, fruit-forward

DICHOTOMY EREBUS BLEND

12/42

2022 Yakima Valley, Washington

Savory and spicy, super-tuscan style

