

# 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

### SALT-BAKED BEETS AND PISTACHIO

beets, pumpkin seed butter, anise creme, white balsamic, lemon zest

### 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 roasted sunchoke, gremolata, fried brussels sprouts, demi-glace

### TOASTED BARLEY & SQUASH

cooked in apple & fennel broth, miso roasted squash, caramelized sunchoke, mushrooms

## 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

*10/35*

2021 Willamette Valley, Oregon  
Vibrant color, fruit forward, dry

### RED

*glass/bottle*

#### ARMAS DE GUERRA TINTO

*10/35*

2020 Beirzo, Mencia, Spain  
Perfumey bouquet, slight spice

#### SEBASTIEN BESSON CHENAS

*12/42*

2019 Lancie, Beaujolais, France  
Smooth, structured, fruit-forward

#### DICHOTOMY EREBUS BLEND

*12/42*

2022 Yakima Valley, Washington  
Savory and spicy, super-tuscan style

