

Copperleaf

Restaurant & Bar



DINING ROOM MENU

SMALL PLATES & SHAREABLES

DUNGENESS CRAB CHOWDER

celery root velouté, potato, carrot, ikura, chive 19

GRILLED QUAIL & TRUFFLE RISOTTO

stone fruit chutney, elderberry-peppercorn sauce 19

BUTTERNUT SQUASH AGNOLOTTI

winter greens, black garlic, ricotta, parmesan reggiano, pickled shallots, crispy lentils, fried sage 16

CHEESE & CHARCUTERIE

delice, rogue river blue, bermuda triangle, country pate, chorizo, saucisson sec, comichons, piparra peppers, dijon, jam, grilled bread, sardinian cracker 19 / 28

CRISPY PORK BELLY

honey-pomegranate glaze, seeds, josh's chili crisp, kohlrabi 16

HOUSE SMOKED SALMON TARTINE

house smoked Bristol Bay salmon, toasted baguette, chive goat cheese, frisée salad 16

ORGANIC BABY GREENS SALAD

roasted hazelnut, pickled onion, fine herb vinaigrette 7 / 14

OLIVES AND SMOKED ALMONDS

warmed with aromatics and spices, crostini 12

SIDES

CRISPY MAPLE-BACON BRUSSELS SPROUTS 11

PARMESAN-TRUFFLE FRIES 8

MISO BUTTERED MAITAKE MUSHROOMS 10

SEASONAL VEGETABLE 10



MAINS

CARAMELIZED DIVER SCALLOPS

parsnip mousseline, honey poached cranberries, trumpet mushroom, bacon emulsion 46

DRY AGED HONEY DUCK

crispy skin muscovy duck breast, confit leg, seared foie gras, melted leeks, turnip, yukon potato, asian pear, lotus root, coriander sauce 39

SMOKED PACIFIC SABLEFISH

spätzle, foraged mushroom, butter roasted onions, preserved lemon, evergreen oil 42

ESPRESSO GLAZED BEEF SHORT RIB

chantenay carrot, celery root, braised celery, pomegranate 49

MAD HATCHER CHICKEN BREAST

mushroom duxelle, fennel, fingerling potato, green apple, frisee salad, mustard sauce 36

GRILLED PURE COUNTRY FARMS PORK CHOP

tarbais bean ragout, mustard greens, escarole, burbon- apple agrodolce, chili-candied walnuts 39

SLEEPING GARDEN PANISSE

delicate chickpea croquette, miso buttered maitake mushroom, butternut squash, fennel, cauliflower, brussels sprouts 32

SPECIAL FEATURE WASHINGTON WAGYU BEEF

SNAKE RIVER FARM

6oz zabuton steak, pomme puree, carrot, winter greens, endive, marcona almond, miso buttered mushroom, pearl onion, port sauce 52

AUTHENTIC WAGYU FARM 10oz HAND FORMED BURGER

brioche bun, comte cheese, truffle aioli, shredded lettuce, pickled red onion, hand cut espelette french fries 29

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.