

Copperleaf

Restaurant & Bar



DINNER MENU

TO BEGIN

focaccia	<i>olive oil, roasted garlic, za'atar</i> 12
jamón serrano	<i>roasted grapes, aged balsamico</i> 16
trio of artisan cheese	<i>chef's daily selection</i> 21
elderberry-cured wild salmon	<i>whipped chèvre, rye toast, dill, pickled yellow beets</i> 20
clam chowder	<i>geoduck, potato, leek, fennel, carrots, herb pistou, oyster crackers</i> 22
foie gras	<i>artichoke, apricot, rosemary leek ash, rye crisp</i> 26

A VEGETABLE OR TWO

okinawan sweet potato soup	<i>coconut milk, lemongrass, lime leaf, toasted coconut, chili oil</i> 16
caesar salad*	<i>romaine, lacinato kale, 8-minute egg, boquerones, croutons, parmesan snow</i> 18
sprouting brassica	<i>compressed apple, pine nuts, miso vinaigrette</i> 18
nettle risotto	<i>roasted mushrooms, spring onion, favas, black truffle</i> 30
english pea agnolotti	<i>ricotta, lemon zest, brown butter, cured egg yolk, marigold</i> 28

SEA & STREAM

seared scallops	<i>fregola sarda, saffron-tomato brodo, blistered sugar snap peas, rhubarb</i> 46
olive oil-poached za'atar halibut	<i>green chickpea hummus, marinated rainbow carrot & sea beans</i> 52
wild alaskan cod & chips	<i>tartar sauce, lemon</i> 28

PASTURE & LAND

mad hatcher chicken	<i>creamy polenta, tokyo turnips, preserved citrus, green garlic jus</i> 38
lamb rack*	<i>potato purée, favas, asparagus, sauce charcuterie</i> 58
paccheri	<i>pork sugo, robiola, guanciale</i> 35
wa dry-aged beef burger*	<i>cave-aged cheddar, garlic aioli, lettuce, onion, tomato, fries</i> 25
butcher's cut steak frites*	<i>steak MP</i> <i>choice of red wine demi-glace, café de paris butter OR pt. reyes blue cheese</i> <i>6 ea to add on</i>

*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.