

# Copperleaf

Restaurant & Bar



## DINNER MENU

### TO BEGIN

#### FOCCACIA

Olive Oil | Roasted Garlic | Za'atar 9

#### GEODUCK CLAM CHOWDER

Chive Oil | Oyster Crackers 19

#### OKINAWAN SWEET POTATO SOUP

Coconut Milk | Lemongrass | Lime Leaf |  
Toasted Coconut | Chili Oil 15

#### MUSSEL TOAST

Aji Amarillo | Caviar | Fennel-Herb Salad 25

#### BURRATA

Roasted Grapes | Arugula Pistou |  
Toasted Walnuts | Crostini 18

#### SEARED FOIE GRAS

Commeal Spoon Bread | Apple Butter | Saba 26

### A VEGETABLE OR TWO

#### CHICORY SALAD

Asian Pear | Hazelnuts | Parmigiano |  
Vanilla Vinaigrette 15

#### EGGPLANT CARMELLE

Gorgonzola Fonduta | Candied Pinenuts |  
Urfa Biber 22

#### HEIRLOOM SQUASH RISOTTO

Saffron | Wild Mushrooms | Chevre | Pepitas 24

#### CRISPY BRUSSELS SPROUTS

Maple-Dijon | Miso Yogurt | Pickled Fresno |  
Dill 15

#### ROOT VEGETABLE GRATIN

Manchego Cream | Boquerones | Celery Leaf 16

### SEA & STREAM

#### SEARED SCALLOPS

Parsnip Puree | Roasted Parsnips | Crispy Parsnips |  
Hazelnut Brown Butter | Fennel-Apple Relish |  
Black Currant Cider Gelee 42

#### PAN ROASTED SABLEFISH

Spaetzle | Butter Roasted Onions | Wild  
Mushrooms | Pickled Shallots | Fried Sage 42

#### PNW WILD CAUGHT SALMON

Charcoal Grilled Salmon Filet | Dashi |  
Beech Mushroom | Tokyo Turnip | Napa Cabbage |  
Carrots | Shungiku | Lemon-Infused Olive Oil 44

### PASTURED

#### MAD HATCHER CHICKEN BALLONTINE

Whipped Potatoes | Haricot Vert | Truffle Jus 36

#### COPPERLEAF DUCK SERVICE

Delicata Squash | 5 Spice Duck Jus | Foie Gras  
Mousse | Yuzu Marmalade | Brioche 54

#### PURE COUNTRY PORK CHOP

De Puy Lentils | Caramelized Rutabaga Sofrito |  
Harissa Glazed Cabbage | Grain Mustard Jus 44

#### AMERICAN WAGYU STEAK

Whipped Potatoes | Roasted Carrots | Demi-Glace |  
Frizzled Leeks  
8-oz Hanger 58 6-oz Filet 64

#### AUTHENTIC WAGYU BURGER

Potato Bun | Garlic Aioli | Caramelized Onions |  
Lettuce | Tomato Jam | Aged Cheddar Fonduta |  
Herb Frites 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.