

# Copperleaf

Restaurant & Bar

## SPRING DINING ROOM MENU

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### SMALL PLATES & SHAREABLES

#### MACRINA BAGUETTE

tomato pesto, butter, olive oil, flake salt 3

#### SMOKED SCALLOP CHOWDER

potato-leek velouté, potato, carrot, chive 19

#### YELLOWFIN TUNA NOODLES

smashed avocado, radish, miso-ginger emulsion, chili crisp 21

#### SHEEP CHEESE TORTELLI

fromage blanc, nettle-saffron pasta, brunois spring vegetable, berbere spiced hot honey 18

#### CHEESE & CHARCUTERIE

delice de bourgogne, rogue river blue, bermuda triangle, country pate, chorizo, saucisson sec, cornichons, piparra pepper, dijon mustard, jam, grilled bread, sardinian cracker 19 / 28

#### CRISPY PORK BELLY

honey-bing cherry glaze, pickled cherry, fresno chili, kohlrabi, lovage, alderwood smoke 16

#### HOUSE SMOKED SALMON TARTINE

house smoked bristol bay salmon, toasted baguette, chive goat cheese, frisée salad 16

#### OLIVES & SMOKED ALMONDS

warmed with aromatics and spices, crostini 12

### MAINS

#### SPRING RABBIT PAPERDELLE

rabbit sugo, ligurian olive, grilled loin, parmesan 39

#### ALASKAN HALIBUT

varieties of peas, morel mushroom, persillade cream, cascade salad 44

#### BINCHOTAN GRILLED MISHIMA ULTRA WAGYU BEEF SHORT RIB

moroccan spice glaze, asparagus, ramp, pickled rhubarb, shiitake mushroom, turnip green pistou 56

#### MAD HATCHER CHICKEN

mushroom duxelles, grilled garlic scape, buttered fingerling potato, frisée-celery salad, mustard sauce 36

#### ANDERSON VALLEY LAMB

seared loin, fava bean, turnip, carrot, ginger-scented lamb jus 42

#### 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.