

Copperleaf

Restaurant & Bar

SPRING DINING ROOM MENU

SMALL PLATES & SHAREABLES

MACRINA BAGUETTE

tomato pesto, butter, sea salt 5

OLIVES & SMOKED ALMONDS

aromatics and spices, crostini 12

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

ORGANIC BABY GREEN SALAD

goat cheese mousse, hazelnut, pickled red onion, sorrel, chrysanthemum, herb vinaigrette 14 / 18

SMOKED SCALLOP CHOWDER

potato-leek velouté, potato, carrot, chive 19

SALMON TARTINE

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

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

CRISPY PORK BELLY

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



MAINS

ALASKAN HALIBUT

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

MAD HATCHER CHICKEN

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

ROYAL CITY RANCH N.Y. STEAK

12oz striploin, marbled baby potato, grilled spring onion, salsa verde, smoked mushroom relish 55

ANDERSON VALLEY LAMB

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

BLACKENED STEAK SALAD

steak bites*, romaine lettuce, blue cheese, tart cherries, pickled red onion, avocado, blue cheese buttermilk dressing 26

AUTHENTIC WAGYU FARM BURGER

10oz hand-formed burger, brioche bun, comte cheese, truffle aioli, shredded lettuce, pickled red onion, hand cut espelette french fries 29