

Copperleaf

Restaurant & Bar



DINNER MENU

TO BEGIN

- Focaccia (V+)**
olive oil, roasted garlic, za'atar 6 | 12
- Jamón serrano ham (GF)**
roasted cherries, balsamic pearls 16
- Trio of artisan cheese (V)**
chef's daily selection 21
- Smoked salmon rillettes**
tomato gelee, crostini, tarragon mustard, pickled vegetables 22
- Clam chowder**
geoduck, celery root, potato, leek, carrots, herb pistou, oyster crackers 12 | 22
- Foie gras (GF)**
buckwheat blini, lemon mascarpone, roasted pineapple, rhubarb jelly 28
- Panzanella (V)**
charcoal-grilled stonefruit, cherry tomatoes, burrata, fig gastrique, opal basil, foccacia 20

SEA & STREAM

- Mussels**
white miso butter, fresh corn, scallions, lentil crepe 30
- Halibut (GF)**
melon gazpacho, marcona almond salsa macha, jicama, radish, orange, cucumber, mint 56
- Wild Alaskan cod & chips**
tartar sauce, lemon 28
- King salmon (GF)**
wild rice pilaf, roasted turnips & greens, snap peas, grilled asparagus, dungeness crab, beurre blanc 63

A VEGETABLE OR TWO

- Harissa-roasted carrots (GF | V)**
caramelized honey, cumin yogurt, toasted hazelnuts, dill 17
- Sweet corn risotto (GF | V)**
foraged mushrooms, queso fresco, nectarine & grilled corn pico de gallo 30
- Pesto Stuffed Gnocchi**
guanciale, green chickpeas, pecorino romano, fennel pollen 30
- Superfood salad (GF | V)**
white bean hummus, quinoa, kale, carrots, blueberries, goldenberries, cashews, sunflower & pumpkin seeds, avocado, herbs, feta, lemon-sesame vinaigrette 20

PASTURE & LAND

- Charcoal-grilled pork chop (GF)**
coconut-ginger braised collard greens, grilled spring onion, pork jus, wasabi butter 48
- Duck breast (GF)**
confit purple sweet potato, figs, zucchini & summer squash, basil, black garlic jus, aged balsamico 54
- Mad hatcher chicken breast (GF)**
mustard cream, fresh cherries, pickled red onions, frisée & arugula 36
- 12 oz ny strip (GF)**
pommes puree, sauteed green beans, foraged mushrooms, fried shallots, demi-glaze 68

LOUNGE FARE

- | | | |
|--|--|--|
| Kettle chips (GF)
smoked walla walla onion dip, everything spice, chives, micros 16 | Chicken wings (GF)
buffalo sauce, blue cheese, celery 18 | Tomato-fennel soup (GF V+)
cup 6 bowl 12 |
| Portobello mushroom fries (V)
harissa aioli 16 | Caesar salad*
romaine, lacinato kale, 8-minute egg, boquerones, croutons, parm 10 18 | Crispy chicken wrap
gochujang-honey buffalo, romaine, blue cheese, pickles, fries 24 |
| French fries (GF V+)
hand cut 10, add parmesan truffle +2 | Green salad (V)
herb vinaigrette, croutons | Fancy grilled cheese (V)
cheddar, fig jam, toum, tomato-fennel soup 19 |
| WA dry-aged beef burger*
aged white cheddar, house aioli, lettuce, onion, tomato, hand-cut fries 27
(beyond burger available) | Add protein: chicken breast +10, wild gulf prawns, steak, or salmon +14, dungeness crab +16 | |

GF = Gluten Free, V = Vegetarian, V+ = Vegan
*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.