

Copperleaf

Restaurant & Bar

DINNER MENU

TO BEGIN

HERBED FOCACCIA

Olive Oil | Roasted Garlic | Za'atar 9

BLISTERED SHISHITO PEPPERS

Tarragon Aioli | Sea Salt | Lemon 13

SMOKED SABLEFISH RILLETTE

Gaufrettes | Caviar 18

BURRATA

Roasted Strawberries | Birdseed Chili Crisp
Watercress | Grissini 22

SEARED FOIE GRAS

Huckleberry Compote | Cornmeal Spoon Bread 28

CHEESE & CHARCUTERIE

Assorted Cheeses and Cured Meats | Pickled Vegetables
Dijon Mustard | Grilled Bread | Sardinian Cracker 32

A VEGETABLE OR TWO

GARDEN SALAD

Vinaigrette | Fines Herbes | Accoutrement 16

GRILLED ASPARAGUS

Pickled Carrot and Radish | Nuoc Cham
Alaskan Spot Prawns | Mint | Crispy Shallots 26

ROASTED EGGPLANT PANISSE

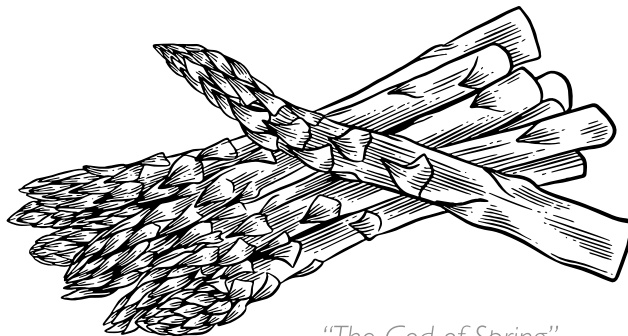
Hot Honey | Charred Spring Onion Pistou 16

NETTLE RISOTTO

Safron Espuma | Favas | Oyster Mushrooms 28

SAUTEED ORGANIC SPINACH

Mama Lil's Peppers | Garlic | Lemon 14



"The God of Spring"

SEA & STREAM

GEODUCK CLAM CHOWDER

Vegetable Brunoise | Chive Oil | Oyster Crackers 19

ALMOND CRUSTED HALIBUT

Pommes Duchess | Oil-cured Olive | Snap Peas
Radishes 48

DUNA FISHERIES COHO SALMON

Dungeness Crab | Lentil Crepes | Preserved Lemon
Beurre Monte | Baby Turnips | Arugula Pistou 54

PASTURED

MAD HATCHER AIRLINE CHICKEN BREAST

Leeks and Fennel | Ginger-Carrot Sauce | Saba 38

PURE COUNTRY PORK CHOP

White Corn Grits | Blistered Haricots Verts
Curry Cream | Trout Roe 46

MISHIMA RESERVE WAGYU

Herb Frites | Sauce au Poivre | Mushroom Conserva
8 oz Flat Iron 60
20 oz Ribeye 120

AUTHENTIC WAGYU BURGER

Potato Bun | Garlic Aioli | Grilled Onions | Lettuce |
Tomato Jam | Aged Cheddar Fonduta | Herb Frites
32

*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.