

Copperleaf

Restaurant & Bar



DINNER MENU

TO BEGIN

- HERBED FOCACCIA**
Olive Oil | Roasted Garlic | Za'atar 9
- BLISTERED SHISHITO PEPPERS**
Garlic Aioli | Sea Salt | Lemon 13
- SMOKED WHITEFISH CROQUETTES**
Yuzu Remoulade 15
- BURRATA**
Marinated Figs | Birdseed Chili Crisp
Watercress | Crostini 18
- SEARED FOIE GRAS**
Commeal Spoon Bread | Smoked Peach
Compote 28
- CHEESE & CHARCUTERIE**
Assorted Cheeses and Cured Meats
Pickled Vegetables | Dijon Mustard
Grilled Bread | Sardinian Cracker 36

A VEGETABLE OR TWO

- GARDEN SALAD**
Vinaigrette | Seasonal Accoutrement 15
- CHILLED TERRINE OF GRILLED EGGPLANT AND ZUCCHINI**
Pepper Relish | Candied Walnuts
Pickled Cherries 14
- SWEET CORN & MOREL MUSHROOM RISOTTO**
Grilled Esquites | Cotija | Furikake 24
- GRILLED BROCCOLINI**
Mama Lil's Peppers | Bagna Cauda
Lemon 15
- CAULIFLOWER**
Maple-Dijon | Turmeric Yogurt
Roasted Cippolini Onions 16

SEA & STREAM

- HAMACHI CRUDO**
Capers | Shallots | Lemon 18
- GEODUCK CLAM CHOWDER**
Chive Oil | Oyster Crackers 19
- BUTTER POACHED HALIBUT**
Marcona Almond | Salsa Macha
Grilled Zucchini | Marinated Cherry
Tomato Basil | Mint 48
- SALISH SEA WILD CAUGHT KING SALMON**
Charcoal Grilled Salmon Filet | Dashi
Beech Mushroom | Tokyo Turnip
Shungiku | Lemon-Infused Olive Oil 44
- SEARED SCALLOPS**
Cauliflower Soubise | Crispy Prosciutto
Hazelnut Brown Butter | Pickled Rhubarb
Aperol Gelee 42

PASTURED

- MAD HATCHER AIRLINE CHICKEN BREAST**
Mustard Sauce | Roasted Plums | Pickled Fennel
Garlic Scapes | Frisee 36
- COPPERLEAF DRY-AGED DUCK SERVICE**
Citrus-Honey | Crisp Confit Leg | 5 Spice Duck
Broth | Bok Choy | Duck Liver Brioche 82
- PURE COUNTRY PORK CHOP**
Coconut-Ginger Braised Collard Greens
Grilled Spring Onions | Wasabi Jus 44
- AMERICAN WAGYU STEAK FRITES**
Herb Frites | Sauce au Poivre | Mushroom Conserva
8 oz Hanger Steak 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.