

King Estate

RUSTIC ESTATE SOURDOUGH & HOUSE CHURNED BUTTER

18 Hour Fermentation, House Churned Butter, Sea Salt

\$10

ARTISAN CHEESE & CHARCUTERIE BOARD

Rotating Selection of Four Cheeses or Three Artisan Meats & Three Artisan Cheeses, Fresh Estate Berries, Dried Seasonal Fruits, Roasted Nuts, Marinated Mixed Olives, Oregon Honeycomb, Bloomed Mustard Seed, Assorted Pickles, and Grilled Bread

\$48 / 55

Add Pate +12

Add Foie + 15

ERIN'S GATHERED GREENS

Assorted Estate Greens, Estate Apple, Candied Pecans, Fromage Blanc, Balsamic Vinaigrette

\$14

PEAR SALAD

Estate Pears, Orange, Radicchio, Endive, Pistachio, Calamansi Vinaigrette

\$15

VENISON TARTARE

Shallot, Juniper, Pine Nut, Tonic #5, Smoked Onion Sabayon, Beef Chicharron

\$20

TRIO OF GRILLED OYSTER

Smoked Uni Butter, Chorizo Butter, Umami BBQ

\$18

SEARED LA BELLE FARMS FOIE GRAS (3OZ)

Chef's Choice

\$22

KOGINUT SQUASH AGNOLOTTI

Porcini Mushroom, Sweet and Sour Pomegranate, Sage, Brown Butter

\$18 / 36

King Estate

SIMPLE GRILLED SWORDFISH

Citrus, Capers, Mustard Seed, Pistachio Vinaigrette, Amaranth
\$48

BRAISED LAMB

Quince, Almonds, Smoked Labneh, Freekah Risotto
\$52

GRILLED OCTOPUS

Calypso Beans, Swordfish Bacon, Cornbread Puree, Crispy Milk Skin,
Octo Vinaigrette
\$28

DIVER SCALLOPS

Apple Pave, Fennel, Celery, Sunchoke Puree, Tarragon, Burro Fuso
\$48

SMOKED CHICKEN

Pecan Smoked Breast, Confit Leg, Flageolets, Braised Greens, Fennel Pollen,
Chicken Jus
\$38

BEEF TENDERLOIN

Salted Roasted Potatoes, Chanterelle Mushroom, l'ittoi Onion, Nante Carrot,
Parsley-Shoyu Emulsion, Madeira
\$62

ESTATE VEGETABLE POT PIE

Petite Estate Vegetables and Roots, Mushroom Gravy, Black Truffle Pate Brisse,
Bitter Greens
\$40

SIDES

Potato Puree \$12 • La Belle Foie Gras 18 • Fries \$9
Local Black Truffle \$10/gram