

King Estate

ARTISAN CHEESE BOARD

Rotating Selection of Four Cheeses,
Dried Fruits, Mixed Nuts, Warm Marinated Olives,
Oregon Honeycomb, and House Made Seeded Crackers
\$48

ARTISAN CHEESE & CHARCUTERIE BOARD

Rotating Selection of Three Meats, Three Cheeses,
Dried Fruits, Mixed Nuts, Warm Marinated
Olives, Oregon Honeycomb, Bloomed Mustard,
House Made Seeded Crackers
\$52

House-Made Pate add \$9
House-Made Foie Gras Torchon add \$14

BEEF TARTARE

Ramps, Charred Onion, Shallot, Pickle, Farm Egg,
Seeded Crackers
\$22

HAY SMOKED OYSTERS

Cured Char Roe, Pickled Apple Mignonette, Olive Oil
\$24 half dozen / \$48 dozen

BEEF SALAD

Baby Beets, Orange, Valdeon Blue,
Red Onion, Pistachio Brittle, Arugula
\$16

ERIN'S ESTATE GREENS

Assorted Estate Greens & Shaved Vegetables,
Apple Cider Vinaigrette, Pickled Shallot
\$14

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STEAK FRITES

Painted Hills Bavette, Garlic & Herb Butter,
Herbed Fries, Erin's Estate Greens, Red Wine Jus
\$42

Thomas Cattle Angus Ribeye - Limited Quantity - \$58

SMOKED CHAMPOEG CHICKEN

Pecan Smoked Chicken, Leg & Thigh Confit,
Flageolets, Braised Estate Greens, Fennel Pollen,
Chicken Jus
\$34

CREATIVE KING SALMON

Estate Vegetables, Carrot Puree, Lemon Burro Fuso,
Herbs & Leaves from the Garden
\$40

DUNGENESS CRAB CAKES

Local Dungeness Crab, Gribiche, Radish,
Bloomed Mustard, Estate Herbs and Leaves
\$24 / \$48

ESTATE

VEGETABLES & POLENTA

Seasonal Estate Vegetables, White Polenta,
Green Garlic Vierge,
Crispy Shallot, Estate Herbs and Leaves
\$28

SIDES

Bread & Butter \$10 • Crispy Herbed Fries \$12 • Potato Puree \$10
Free Range Chicken \$14 • Creative King Salmon \$20 • Estate Vegetables \$14

**Eating undercooked or raw meats, unpasteurized eggs or seafood can cause illness*