

King Estate

ARTISAN CHEESE BOARD

Rotating Selection of Four Cheeses, Dried Fruits, Mixed Nuts,
Warm Marinated Olives, Oregon Honeycomb, 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, Seeded Crackers
\$52

House-Made Pate add \$11 • House-Made Foie Gras Torchon add \$15

BEEF TARTARE

Painted Hills Prime Tenderloin, Shallot, Pickle, Farm Egg, Seeded Crackers
\$22

HAY SMOKED KUMAMOTO OYSTERS

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

GRILLED ESTATE ASPARAGUS

Hazelnut Gremolata, Olive Oil, Flaked Sea Salt
\$15

ESTATE BABY BEET SALAD

Orange, Valdeon Blue Cheese, Purple Onion, Pistachio Brittle,
Caramelized Yogurt, Arugula
\$16

ERIN'S ESTATE GREENS

Foraged Greens, Estate Shaved Vegetables,
Toasted Sunflower Seeds, Champagne Vinaigrette, Pickled Red Onion
\$14

King Estate

SIMPLY GRILLED SWORDFISH

Pickled Mustard Seed, Capers, Pistachio Vinaigrette, Tender Herbs

\$44

COLUMBIA KING SALMON

Estate Vegetables, Carrot Puree, Lemon Burro Fuso, Petite Estate Greens

\$42

DUNGENESS CRAB CAKES

Local Dungeness Crab, Gribiche, Estate Radish, Bloomed Mustard,
Estate Herbs and Leaves

\$24/\$48

STEAK FRITES

Thomas Cattle Angus Ribeye, Garlic & Herb Butter, Herbed Fries,
Garden Salad, Red Wine Jus

\$58

SMOKED CHAMPOEG CHICKEN

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

\$34

ESTATE VEGETABLES & STONE GROUND GRITS

Seasonal Estate Vegetables, White Grits, Green Garlic Vierge,
Crispy Shallot, Estate Herbs and Leaves

\$30

SIDES

Bread & Butter \$10 • Potato Puree \$10 • Estate Vegetables \$14
Stoned Ground Grits \$10 • Hudson Valley Seared Foie Gras \$18