

King Estate

ARTISAN CHEESE BOARD

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

\$55

ARTISAN CHEESE & CHARCUTERIE BOARD

Rotating Selection of Three Artisan Meats and Three Cheeses, Dried Fruits, Mixed
Nuts, Marinated Olives, Oregon Honeycomb, Bloomed Mustard, Seeded Crackers

\$55

Add House-Made Pâté \$11

Add House-Made Foie Gras Torchon \$15

PRIME BEEF TENDERLOIN TARTARE

Shallot, House Pickle, Dijon, Farm Egg, Black Garlic, Seeded Crackers,
Noble Tonic #5

\$22

HAY SMOKED OYSTERS

Smoked Golden Char Roe, Apple Mignonette, Olive Oil, Bronze Fennel
\$24 / \$48

ESTATE BABY BEET SALAD

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

\$16

ERIN'S GATHERED GREENS

Foraged Greens, Strawberries, Toasted Sunflower Seeds, Champagne Vinaigrette,
Pickled Red Onion

\$14

SEARED LA BELLE FARMS FOIE GRAS (3oz)

Chef's Choice
\$24

DUNGENESS CRAB CAKES

Dungeness Crab, Green Tomato - Sunchoke Chow Chow, Bloomed Mustard, Petite
Herbs and Leaves

\$26 / \$52

SUMMER CORN AGNOLOTTI

Saskatchewan Chanterelles, Charred Corn, Citrus Brown Butter,
Celery, Black Truffle

\$22 / \$42

King Estate

SIMPLE GRILLED SWORDFISH

Pickled Mustard Seed, Fried Capers, Pistachio Vinaigrette, Tender Herbs

\$44

COPPER STATE RANCH PRIME BEEF RIBEYE

Pacific Dulse Tapenade, Uni Butter, Fried Seaweed, Lobster Glace

\$65

Add Wild Caught Uni warmed in Brown Butter \$15
(extremely limited quantity)

ALASKAN HALIBUT

Baby Artichokes, Mussels, Heirloom Tomato, Celery,
Preserved Lemon-Shellfish Broth

\$48

COLUMBIA KING SALMON

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

\$42

SMOKED CHAMPOEG CHICKEN

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

\$34

COPPER STATE RANCH PRIME BEEF TENDERLOIN

Nante Carrot, Chanterelles, Grilled L'ittoi Onion, Pee-Wee Potato,
White Shoyu-Parsley Emulsion, Madeira Reduction

\$62

STEAK FRITES

Copper State Ranch Prime New York Strip Loin, Maître d' Butter, Herbed Fries,
Petite Estate Greens, Red Wine Jus

\$58

ESTATE VEGETABLES & STONE GROUND GRITS

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

\$30

SIDES

Bread & Butter \$10 • Potato Purée \$10 • Estate Vegetables \$14
Stone Ground Grits \$10 • Seared La Belle Farms Foie Gras \$18
Burgundy Truffle \$25/Gram

**Consuming undercooked or raw meats, unpasteurized eggs or seafood may cause illness*