

we serve mistral bread & tap water upon request

appetizers

salt & pepper calamari with rock shrimp, thai-style sweet chili sauce, cilantro micro greens	13
mediterranean sampler with baba ganoush, roasted piquillo pepper hummus, sundried tomato pesto, marinated greek feta, marinated olives, warm herbed flatbread	9
oak fire baked wild mushroom flatbread with parmesan, pecorino, fresh thyme, wild arugula, truffle oil	12
garlic roasted wild gulf prawns with crostini, roasted garlic-shrimp sauce	10
big eye tuna poke* with compressed english cucumber, avocado, tobiko caviar, pickled serrano chiles, yuzu, nori flakes, cilantro micro greens, sesame rice chips	12
crispy duck confit spring rolls with napa cabbage, julienne carrots, scallions, hoisin-ginger dipping sauce	10

soup | salad

seasonal soup , preparation changes daily	cup 6 / bowl 7
spicy seafood chowder with calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	cup 6 / bowl 7
french onion soup gratinee with garlic crouton, gruyere, parmesan	7
classic caesar with romaine hearts, parmesan, garlic croutons	7
mixed organic greens with roasted beets, candied walnuts, balsamic vinaigrette, crumbled goat cheese	7
beet salad with roasted red & golden beets, striped beets, fennel, cara cara orange, honey crème fraîche, fresh-cut ‘bull’s blood’ micro beet greens, citrus mint vinaigrette	13

entrees

fresh fish , preparation changes daily	market price
grilled marinated skirt steak with rustic red potato mash, wood-fire roasted winter vegetables, crispy onion strings	29
seared sesame-crusted big eye tuna* with organic sushi rice, sushi su, sunomono salad, fresh-cut organic micro wasabi greens, shoyu, pickled ginger, wasabi -add two tempura prawns 5	29
pan roasted filet mignon with rustic red potato mash, wood-fire roasted vegetables, parsley & cilantro chimichurri, micro greens	32
grilled new york steak with rustic red mashed potatoes, blue cheese truffle butter, roasted winter vegetables	29
beet cured pan seared sea scallops with parsnip rutabaga puree, fresh herb dressing, fresh-cut organic micro greens	27
pan seared wild norwegian salmon with shaved brussels sprouts, baby kale, toasted red quinoa, orange segments, pickled red onions, pomegranate citrus vinaigrette	28
mistral paella with prawns, mussels, chicken breast, andouille sausage, tomatoes, english peas, saffron rice, sweet peppers, tomato-shellfish broth	22
pumpkin gnocchi with sage brown butter, delicata squash, spiced granny smith apples, hydrated cranberries, topped with crumbled blue cheese & fresh-cut organic micro greens	23
oregon bay shrimp & prawn ‘louis’ with romaine, english cucumbers, avocado, hard boiled egg, sweet 100 tomatoes, ‘louis’ dressing	20

chef Tim Fabatz | chef de cuisine Cory Scales

miscellaneous: we will add 18% service to parties of 7 or more; \$2 to split any item; \$2.50 per person dessert fee for any non-house dessert; \$18 for any non-house wine for the first 3 bottles, \$36 for each subsequent bottle (please double for large format bottles)
*consuming raw or undercooked seafood may increase your risk of foodborne illness