

# Tonight's Seasonal Preparations

June 2026

## Featuring:

Tonight's Fresh Oysters Varieties: (subject to availability)  
Kumamoto, King of the North, Takara

Fresh Dungeness Crab from the Pacific Coast

Net - Caught, Fresh, Columbia River King Salmon

Line Caught Fresh Halibut from Local Waters

Line Caught Pacific Rockfish from Local Waters

Diver Caught Sea Scallops from the Coast of Maine

RR Ranches and SRF Wagyu Beef from Local Wa Ranchers

Locally Foraged Blue Oyster Mushrooms from Foraged and Found, our premier regional provider of locally sourced and foraged ingredients.

## The Region's Finest Cultivated Fresh Oysters

served with mignonette, red remoulade, lemon, horseradish

four for 25 / six for 31 / eight for 38 / twelve for 59

## Fresh Seafood Small Plates

Long Line Rockfish Ceviche in a Peruvian - style  
Sesame 'Tiger's Milk' with Tomatillo - Avocado Salsita 21

Dungeness Crab with Chervil and Pernod  
over Crispy Coconut Rice Cakes

5 oz of dungeness crab 46      3 oz of dungeness crab 34

Dungeness Crab and Fried Green Tomatoes  
in a Tarragon - Chive Ravigote with Grain Mustard  
our homage to Crab Maison served at Galatoire's in New Orleans

5 oz. dungeness crab 47      3 oz. dungeness crab 35

Pan Seared Sea Scallop Coins and Braised Bacon  
with a Creamed Corn and Red Basil 'Humita' 30

## Fresh, Seasonal Entrée Preparations

Columbia River King Salmon Grilled Creole - Style  
over a Creamed Corn 'Humita' and Fine Herbes  
fried leeks, tarragon, red basil-parsley pistou 55

Columbia River King Salmon Seared in Carbon Steel  
with Blue Oyster Mushrooms, Yellow Corn, and Tarragon  
olorosso sherry, venezia butter, pernod, red basil-parsley pistou 55

Dungeness Crab, Yellow Corn and Tarragon with Lumache,  
Cresecnza Cheese and Oloroso Sherry  
5 oz. dungeness crab, heirloom tomato, chervil, chives 57

Line Caught Fresh Halibut Seared in Cast Iron  
with Local Asparagus, Shallots, Pistachios and Red Basil  
garlic confit, lemon, garlic confit, *fine herbes* 48

Line Caught Fresh Halibut Seared in Cast Iron  
with Oyster Mushrooms and Yellow Corn  
venezia butter, pastis, red basil, pistou, fried leeks 48

Line Caught Fresh Halibut with Dungeness Crab  
and Jumbo Asparagus in an 'Oscar' Revisited  
velvety mornay, chervil, chives, lemon, pernod, potato puree 67

Diver Caught Sea Scallops Seared in Cast Iron  
with Locally Foraged Oyster Mushrooms and Yellow Corn  
in a Fennel-Leek Risotto with Asparagus-Basil Pistou  
crecenza, grana, white truffle oil, leeks, *fine herbes* 55

Filet Oscar Revisited with Dungeness Crab,  
Local Asparagus, Tarragon and Pernod 8 oz.  
velvety mornay, chervil, chives, lemon, fine herbes, pureed potatoes 89

Halibut will be removed from cooking heat when their internal temperatures reaches 125-128 F, which will produce medium doneness after resting.

\* Eating raw or undercooked foods can increase your chances of contracting a food borne illness.