

SMOKE & CEDAR

Chilled

INTRODUCTIONS

GF POACHED JUMBO PRAWNS Traditional Cocktail Sauce, Lemon	22
GF *PNW OYSTERS ON THE HALF SHELL Cabernet Mignonette, Fresh Horseradish, Tabasco, Lemon	28
GF *HAMACHI CRUDO Lemon Purée, Olive Oil, Blood Orange Supremes, Pickled Fresno Chili	24
ANTIPASTO PLATTER FOR TWO Selection of Artisanal Meats and Cheeses, Fig Jam, Cornichons, Olives, Baguette	44
CHILLED CHAR SIU PORK Selection of Mustards, House Pickled Vegetables	16
*SMOKED STEAK TARTARE Beef Tenderloin, Capers, Cornichons, Olive Oil, Egg Yolk, Artisan Bread	32
*AMERICAN CAVIAR/*OSETRA CAVIAR Shallot, Crème Fraîche, Egg, Chive Pancakes	90/160

THE 19TH FLOOR TOWER

Tier 1: Poached Jumbo Prawns, PNW Oysters On The Half Shell, Ahi Tuna Poke

Tier 2: Alaskan King Crab, Poached Maine Lobster

Tier 3: Scallop Crudo, Crab Salad, Smoked Penn Cove Mussels

Traditional Cocktail, French Cocktail, and Dijonnaise Sauces, Cabernet Mignonette, Fresh Horseradish, Tabasco, Lemon

225

Comforting INTRODUCTIONS

*DIVER SCALLOPS Cauliflower Purée, Pickled Cauliflower, Watercress, Marcona Almond	29
BAM BAM SHRIMP Crispy Battered, Togarashi, Sweet Spicy Sauce, Cilantro, Mint	18
 HUNG BOURBON BACON Thick-Cut Nueske Bacon with Brown Sugar Bourbon Glaze, Baguette, Chimichurri	28
PROSCIUTTO & BURRATA CHEESE Crostoni, Fruit, Pickled Shallots	22

Farm & FIELD


FRENCH ONION SOUP Fortified Wine, Baguette, Comte Cheese	14
CHEF'S SEASONAL SOUP	14
GF  BEETROOT CARPACCIO Watercress, Goat Cheese, Hazelnut Vinaigrette	15
GF  FARM FIELD GREENS Garden Herbs and Vegetables, Avocado, Raspberry, Champagne Vinaigrette	13
WEDGE SALAD Crisp Iceberg, Rogue Creamery Blue Cheese, Candied Pork Belly, Pickled Shallots, Heirloom Tomato, Egg, Croutons, Ranch	17
 *CAESAR SALAD Romaine Hearts, Pecorino, Parmesan Tuile, White Anchovy, Croutons	14

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Butcher's BLOCK

All Broiler Items Served with Gougère, King Oyster Mushroom, Roasted Shallot,  Butter. Split Steaks will be Served on Two Plates.

Wagyu SELECTION	*American Snake River Farms Wagyu 3 oz	90	Hanging TOMAHAWK 40 oz BEEF RIBEYE Roasted New Potatoes and Carrots For Two Guests, Prepared Tableside	210
	*Australian M6 Wagyu 3 oz	105		
	*Miyazaki A5 Wagyu 3 oz	115		
	*Wagyu Flight 3 oz of each	250		
45 DAY DRY-AGED STEAKS *Ribeye 12 oz 95 *New York Strip 12 oz 98 PRIME STEAKS *Bone-In NY Strip 20 oz 95 *Porterhouse 40 oz For Two Guests 195 *Rib Cap 8 oz 90 *Ribeye 16 oz 95 UPPER CHOICE STEAKS *Filet Mignon 8 oz 82 *Bone-In Cowboy Cut Ribeye 22 oz 105	SIDES GF Yukon Gold Potato Mash 15 Hand-Cut Fries 14 Truffle Oil, Pecorino GF Loaded Baked Potato 16  Gnocchi & Cheese 18 With Half Maine Lobster 46 Creamed Spinach 15 GF Roasted Mushrooms 18 GF *Jumbo Asparagus 17 Sauce Bearnaise Crispy Brussels Sprouts 15 Roasted Chili & Local Honey Butter GF Roasted Carrots 14 Cacao Nibs	ENHANCEMENTS Crater Lake Blue Cheese Crust 10 *King Crab & Asparagus Oscar Style 35 Grilled Prawns, Scampi 18 Jumbo Scallops 29 King Crab Legs 65 Lobster Tail 75		
SAUCES Black Garlic Aioli Horseradish Sauce Au Poivre Chimichurri Bearnaise Bordelaise 8				



CHEF'S TASTING MENU

80 | With Wine Pairings 120

WE RECOMMEND FULL TABLE PARTICIPATION TO ENSURE THE BEST EXPERIENCE FOR YOUR PARTY

Premium PASTA

 MUSHROOM TORTELLINI	32
Truffle Ricotta Filling, Sautéed Mushrooms, Truffle Cream Sauce, Pine Nuts	
 HAND CUT TAGLIATELLE	32
Squash, Baby Kale, Sage Brown Butter, Hazelnut	
FOUR CHEESE GNOCCHI	32
Bacon Lardons, Breadcrumbs	
LASAGNA VERDI ALLA BOLOGNESE	34
Ricotta, Basil Oil, Pomodoro Sauce	
CARBONARA PISELLI	35
Fettuccine, Bacon, Peas, Parmesan	

Chef's PLAYGROUND

* ORA KING SALMON	54
Wilted Spinach, Horseradish Potato Mash, Chervil Gremolata	
* CIOPPINO	69
Salmon, Mussels, Clams, King Crab, Shrimp, Tomato-Seafood Broth, Fennel, Garlic Baguette	
* AHI TUNA STEAK FRITES	60
Rare Seared Ahi, Hand-Cut Fries, Chimichurri	
MAINE LOBSTER THERMIDOR	120
Brandy Cream, Roasted Mushrooms, Gruyère and Cheddar Gratinée, Herbed Breadcrumbs, <i>à La Carte</i>	
GF ROASTED TRUFFLE JIDORI CHICKEN BREAST	52
Polenta, Asparagus, Marsala Sauce	
* LEEK ASH CRUSTED VENISON LOIN	90
Potato Fondant, Maitake Mushroom, Creamed Spinach, Huckleberry Compote	
BRAISED BEEF SHORT RIB	53
Roasted Carrots, Potato Mash, Balsamic Cherry Jus, Fried Shallots	
GF * DRY AGED DOUBLE CUT GRILLED PORK CHOP	55
Apple Butter, Pickled Mustard Seeds, <i>à La Carte</i>	

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