



grilled romaine / burrata / tomato confit / parmesan
chassenay d'arce brut, champagne, fr

salmon crudo / avocado / beets / yuzu / truffle

ginger poached oysters / cous cous / caviar / lemongrass cream
franciscan, sauvignon blanc, napa valley ca

pan seared loup de mer / cauliflower / hazelnut / soy / caper
alexana, chardonnay, willamette valley or

fresh ricotta ravioli / egg yolk / sage / brown butter

butter poached lobster / crispy sweetbreads / parsnip / mustard seed
beurre blanc
ken wright cellars "guadalupe vineyard", pinot noir, willamette valley or

banana / chocolate / hazelnut
dunham cellars, late harvest riesling, columbia valley wa

Robert Graham, Executive Chef

Bertie James, ARA/Table One Sous Chef

Jeff Bowden, Director of Food and Beverage Outlet Operations

menu and wine pairings are subject to change