



- OYSTERS

hama hama, hood canal, washington, usa 7 ea.
everything a pacific oyster should be, from a fifth generation family farm.
slow-growing, strong-shelled oysters grown the old fashioned way directly on the beach.
clean, crisp flavours with a sweet cucumber finish.

blue pool, hood canal, washington, usa 7 ea.
aggressively tumbled oysters grown on the hama hama farm. deep cup with sleek, sporty shells. crisp and bright
flavours, with more body and an earthy sweet finish of a carrot.

eld inlet, south puget sound, washington, usa 7 ea.
known as the heartiest and richest oysters of the south puget sound. first grown in bags then onto the beach to mature.
plump with glycogen, very sweet, medium brine with subtle honeydew finish.

kumamoto, oakland bay, washington usa 7 ea.
petite in size despite taking an average of 3 years to grow in suspended trays.
deep cup, fluted shells and prized for its sweet honeydew-rind fruity flavour.

#chefstable for spring available 12-19 march. 5 course dinner with 3 cocktail pairing.

- SNACKS

sea urchin, cauliflower puree, chives, brioche 12

bread & dip, beetroot mole, sour cream* 5

carrot, yoghurt, cumin salt* 8

roquefort blue, honey, bread* 12

clam dip, cream cheese, ritz crackers 10

- GARDEN

kale, buttermilk, pear, kale chips, pecan nuts* 14

brussel sprouts, chipotle, egg, raisin* 12

burrata, salsa verde, picual, sourdough* 14

cabbage, herb cheese, crispy quinoa, chilli oil* 10

pumpkin, burnt butter, hazelnut crumb, vinaigrette* 12

- SEAFOOD

rainbow trout, egg yolk, almond milk, mustard seeds 16

calamari, potato, crazy water, fried capers 14

lobster roll, fish roe, yellow frisee, fries 39

prawns, cerignola olives, trebbiano, fennel 20

manila clams, edamame, pork belly, kombu broth 18

hamachi ceviche (r), tiger's milk, sweet potato, horseradish 18

bigeye tuna (r), citrus, avocado, cucumber granita 28

- MEAT

chicken breast, crab, pickled beetroot, plum 18

mangalica pork, chestnut, cauliflower, cranberry 28

wagyu kobe skirt, bone marrow, carrot, red wine 30

- DESSERTS

fernet panna cotta, bitter cocoa, orange 10

valrhona chocolate mousse, berries compote, fresh cream 10

all of our dishes are
designed to be shared and
are served as they
are ready.
we recommend
6-8 dishes per table of 2.