

DEVOUR TASTING MENU

per table only

AMUSE BOUCHE*

2022 Raventós i Blanc "Blanc de Blancs", Conca Del Riu Anoia, ES
Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano, arctic char roe, ponzu
2023 Dr. H. Thanisch Bernkasteler Riesling Kabinett, Mosel, DE
Res: 2019 S.A. Prum Riesling Kabinett "Wehlen Sonnenuhr", Mosel, DE

HOKKAIDO SCALLOP*

smoked sweet corn, pork belly, saffron-corn emulsion
2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR
Res: 2022 Alex Moreau Chassagne-Montrachet, Burgundy, FR

MAFALDINE

lamb ragout, tomato, harissa soubise, feta
2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT
Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

TEXAS PHARAOH QUAIL

roasted baby beets, goat cheese polenta, chanterelle
2023 Alexana Dundee Hills Pinot Noir "Mosaic", Willamette Valley, OR
Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

NIMAN RANCH GRASS FED RIBEYE*

haricot vert, tomato, mustard demi
2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU
Res: 2019 Finca Allende "Mingortiz", Rioja, ES

RICOTTA DOUGHNUTS

bourbon maple glaze, brown butter crumble,
candied bacon, sea salt caramel ice cream
Villa Oeiras Vno de Carcavelos 15 anõs, Lisbon, PT

115 per person | 195 with wine pairings | 295 with reserve pairings

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

DEVOUR FOUR COURSE MENU

75 PER PERSON | 150 WITH SOMMELIER CURATED PAIRING

first

KAUA'I SHRIMP

stonefruit - chile sauce, shallot salsa,
grilled green onion

ROASTED CARROTS

"jerk" spice, labneh, candied cashew, pickled apricot

BEEF TARTARE*

caperberry, preserved lemon, quail egg,
pickled mustard seed, toasted baguette

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano,
arctic char roe, ponzu

second

BAJA BLUEFIN TUNA*

maitake mushroom, spring onion, yuzu kosho demi

BUTTERMILK FRIED CHICKEN

duck fat rice, zucchini, pickled ramp aioli

BABY GREENS SALAD

radish, cucumber, hidden springs feta,
herb vinaigrette, lemon-herb breadcrumb

ENDIVE + PECORINO

marcona almond, roasted beet, sherry vinaigrette

third

KYUQUOT SOUND SABLEFISH

chanterelle, zucchini, tomato nage

GRASS FED BLACK ANGUS STRIPLOIN*

"Robuchon" potato, chanterelle, hazelnut, stonefruit

FREEDOM RUN LAMB CHOP*

"jerk" spiced carrot, spruce potato, kale,
juniper blue cheese, grilled nectarine
+\$20 supplement

MAPLE LEAF FARMS DUCK BREAST*

green onion + almond farro, grilled plum,
confit radish, ras el hanout jus

MAFALDINE

lamb ragout, tomato, harissa soubise, feta

fourth

RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon,
maple cream, sea salt caramel ice cream

CHOCOLATE CREMEUX

peanut-buttercream, peanut praline,
star anise berry

LEMON-THYME CAKE

stonefruit chutney, vanilla cream,
pistachio crumble, honey syrup

*Consuming raw or undercooked food increases chance of foodborne illness.