

dear IRENE

Starters

M's bakery sourdough & kalamata olive butter

Toasted sourdough, whipped kalamata olive butter, maldon salt 7

Seared foie gras

Sparrow brioche pain perdu, marionberry gastrique, thyme, pistachio 28

Cast iron prawns

Gochujang, olive oil, garlic confit, cilantro, lemon, M's bakery baguette 21

King salmon tostada*

Chipotle aioli, watermelon radish, crispy shallots, micro cilantro, lime 22

Oregon dungeness crab arancini

Hand-picked dungeness crab, arborio rice, calabrian chili lemon aioli, parmesan, chives 21

Lambs tongue

Crispy baby potatoes, cornichon & caper ravigote, tarragon, frisée 19

Japanese hamachi crudo*

Passionfruit aji amarillo aguachile, cucumber, toasted chulpe corn, thai basil oil, chili threads 23

Blistered shishito peppers

Tahini, rose harissa, labneh, shawarma spice, smoked maldon sea salt, lemon 16

Taleggio grilled cheese with duck egg*

Sparrow sourdough, taleggio cheese, duck egg*, black truffle honey 18

Salads

Little gem dungeness crab louie

Hand-picked dungeness crab, sungold tomatoes, english cucumber, egg, louie dressing 30

Heirloom tomato, peach & buratta

Heirloom tomato, peaches, buratta, lime cucumber, basil, oregon hazelnuts, za'atar vinaigrette 19

Entrées

Short ribs

Roasted bone marrow*, rainbow marble potatoes, swiss chard, baby carrots, green peppercorn sauce 42

Whole Greek tai snapper

(limited daily availability)

Vietnamese glaze, crispy shallots, thai basil, cilantro, fresno chili, grilled lime, lemongrass, ginger 48

Seared diver scallops*

Sweet corn puree, sugar snap peas, summer squash, cherry tomato, salsa macha 43

Italian polenta & soft cooked egg*

Asparagus, Deschutes mushrooms, green garlic & pistachio pesto, farmers market vegetables, aged parmesan 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Gluten free alternatives available upon request on select items; no other substitutions on menu