

dean IRENE

Starters

M's bakery sourdough & sun dried tomato herb butter

Toasted sourdough, whipped sundried tomato herb butter 7

Seared Foie Gras

Sparrow brioche, cranberry mostarda, toasted pistachio, 15yr balsamic 28

Escargot de bourgogne

Burgundy snails, garlic pastis butter, puff pastry, M's bakery baguette 22

French onion dumplings

Chicken spinach dumplings, french onion broth, aged parmesan 21

King salmon tartare tostada

Gochujang vinaigrette, sesame furikake, kewpie, pickled cucumber, chives 25

Duck confit croquette

Tarragon dijon aioli, quince jam, chive 23

Seared albacore crudo*

Yuzu calamansi ponzu, shiso, scallions, crispy garlic, togarashi, pumpkin seed oil 25

Honey roasted carrots

Tahini, greek yogurt, zhoug, seed granola, date syrup 17

Raclette grilled cheese

Sparrow sourdough, raclette cheese, fried egg*, fig & thyme jam 19

Salads

Little Gem

Sour cream & onion dressing, english cucumber, radish, salt & vinegar croutons, aged parmesan, chives 16

Citrus & burrata

Winter citrus, castelvetrano olive tapenade, crispy prosciutto, toasted pine nuts, mint, fig vincotto 19

Entrées

Braised short ribs

Miso butternut squash puree, brussel sprouts, black pearl mushrooms, five spice jus, herbs 43
add seared foie gras 24

Chicken milanese

Draper Valley chicken, nduja puttanesca, burrata, garlic spinach, sweet drop peppers, aged parmesan, basil 34

Seared diver scallops*

Parship puree, miatake mushroom, romanesco, brown butter sherry vinaigrette, toasted hazelnuts 45

Italian polenta & soft cooked egg*

Deschutes mushrooms, pistachio pesto, market vegetables, aged parmesan 28