

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

Prawn lettuce cups

Tamarind nam jim jaew, mint, thai basil, cilantro, toasted rice, crispy shallots, little gem cups 23

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

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

Whole roasted branzino

(limited availability)

Piquillo pepper chimichurri, shaved fennel salad, aged sherry vinaigrette, charred lemon 50

Chicken milanese

Draper Valley chicken, nduja puttanesca, burrata, garlic spinach, sweet drop peppers, aged parmesan, basil 35

Seared diver scallops*

Snap peas, summer squash, black pearl mushrooms, red coconut curry, sunflower sprouts 48

Italian polenta & soft cooked egg*

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