

# dear IRENE

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## 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

### **Beef & Anderson Valley lamb meatballs**

Harissa tomato sauce, ras el hanout, greek feta, mint, M's bakery baguette 24

### **Pork & shrimp dumplings**

Black vinegar, chili crisp, hoisin, toasted sesame seeds, micro cilantro 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, persian cucumber, radish, salt & vinegar croutons, aged parmesan, chives 16

### **Strawberry & ricotta**

Strawberries, persian cucumber, whipped ricotta, watercress, strawberry vinaigrette, toasted almonds, lemon oil 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, green garlic pesto, market vegetables, aged parmesan 28