### PLATOS PRINCIPALES

<table>
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<th>Item</th>
<th>Notes</th>
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| Paprika Spiced Pheasant | GF  
Cider Poached Apple, Winter Squash, Potato, Jamon Serrano, Garlic Chips, Ver Jus |
| Honeycomb and Burrata | GF  
Winter Citrus, Olives, Bitter Greens, Herb Pistou, Fried Fava Beans |
| Judith Point Scallops | GF/V  
Tomato Confit, Caramelized Fennel, Garlic Caper Emulsion, Herbs, Crispy Leeks, Beurre Blanc |
| Longs Peak Lamb Rack |   
Spanakopita, Mint, Baby Carrots, Fresh Cheese, Olives, Lamb Jus |
| Columbia River Sturgeon | GF  
Arroz Brut, Clams, Mussels, Saffron Aioli, Gremolata, Lemon Chips |
| Crab Paella [for two] | GF  
King Crab, Jonah Crab Claws, Chorizo, Red Himalayan Rice, Red Sofrito, Broccolini, Espelette Sabayon, 30 Year Sherry |

### DULCES

<table>
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<td>Basque Custard Bread</td>
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Cará Cará Orange, Idiazabal Ice Cream, Cinnamon, Almonds |
| Chocolate Baklava |   
Almond, Pistachio, Honey Yogurt, Pomegranate Caramel |

### PINTXOS FLIGHT

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| Kauai Prawn | GF  
Jamon Iberico, Aioli, Espelette |
| Lamb Tartar |   
Cured Egg Yolk, Garlic Toum, Matzo |
| Osetra Caviar | GF  
Potato Chips, Spiced Yogurt, Herbs |

### TAPAS

<table>
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| Paprika Spiced Pheasant | GF  
Cider Poached Apple, Winter Squash, Potato, Jamon Serrano, Garlic Chips, Ver Jus |
| Honeycomb and Burrata | GF  
Winter Citrus, Olives, Bitter Greens, Herb Pistou, Fried Fava Beans |
| Judith Point Scallops | GF/V  
Tomato Confit, Caramelized Fennel, Garlic Caper Emulsion, Herbs, Crispy Leeks, Beurre Blanc |

*These items may be served raw or under cooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*