

EIGHT ROW

TASTING MENU

relishes

sourdough bolillos + crab butter
pumpkin pozole

MONTBOURGEOU | Crémant du Jura *chardonnay* | JURA, FR

wagyu toro tartare

bone marrow salsa, bison garum + ramp kimchi sunchoke chips

ARIANNA OCCHIPINTI | Terre Siciliane SP68 Rosso *frappato + nero d'avola* | SICILY, IT

purple sprouting broccoli

huitlacoche miso hollandaise

LEAH JØRGENSEN | Blanc de Cabernet Franc | ROGUE VALLEY, OR

blackmouth king salmon

stinging nettle potato purée, charred leeks, braised turnips + salmon roe

ELISABETTA FORADORI | Vigneti delle Dolomiti Fontanasanta *manzoni bianco* | ALTO ADIGE, IT

lamb loin

english peas, poblano, pearl onions + grape molasses

DOMAINE HAUVETTE | Améthyste Rouge *cinsault, carignan + grenache* | PROVENCE, FR

wagyu new york (+80)

parsnip + black currant jus

LA RATA | *grenache, cabernet sauvignon + syrah* | WALLA WALLA VALLEY, WA

coconut white chocolate panna cotta

strawberry, rhubarb + chocolate masa

CHÂTEAU LA CLOTTE-CAZALIS | Sauternes *sauvignon blanc + semillon* | BORDEAUX, FR

105

women of wine pairing 80

do the sin 65

vegetarian and pescatarian tastings available on request



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GREEN LAKE SEATTLE

Our tasting menu is carefully revised each week by Chef David and the kitchen team. They work closely with our producers to craft dishes inspired by the rich bounty of Washington orchards. When the season allows, expect fresh fruits and vegetables sourced from our own farm, lovingly cultivated by our parents, Farmers Bill and Julie, and our highly skilled team of professional farmers.

In parallel, Janice and Ian curate a captivating wine pairing each week to complement the menu, often featuring exclusive bottles not found on our regular list. If you're interested in a la carte glass pours from the pairing, simply ask your server or sommelier about wine specials.

Skiping alcohol tonight? We've got your back. Dare to sin. Anthony and Janice have concocted a devilish array of non-alcoholic cocktails for those craving a thrillingly indulgent, yet sober experience. The term "sin" in Spanish means "without," cheekily hinting at the unabashedly hedonistic adventure that beckons all who cross our threshold.

We require full table participation to ensure the best experience for your party. Should you be pressed for time, kindly consult your server before embarking on the tasting journey.

from our family, our staff + our farmers

THANK YOU

