

a menu for *the ANT & the GRASSHOPPER*

18 September 2026

LOVE THE LOVAGE, BAY, BEET

Avalanche Beet, Smoked Steelhead Roe, Lovage & Garlic Chive

Dungeness Crab Tart with Tomato Water, Mint & Shiso

MAYSARA SPARKLING PINOT NOIR, McMINNVILLE, OR

LOOKS LIKE GRAIN

Renan Wheat from the 9th Harvest,

Flavored with Its Burnt Straw.

House Cultured Butter.

FOR ALL SEASONS

Shavings of Celery Root & Green Tomato

with Preserves & a Charred Apple - Seaweed Broth

2023 TRISAETUM DRY RIESLING, COAST RANGE ESTATE, OR

KANTHAROS AND COD

Wood-Roasted Black Cod with Caramelized Scallop,

Chanterelles & Lemon Thyme

2022 BERGSTRÖM 'OLD STONES' CHARDONNAY, DUNDEE, OR

TURN, TURN, TURN

Rotisserie Duck from Spring Rain Farm,

Pellegrini Beans & Pickled Mustard Greens

2023 BAYERNMOOR CLONE 777 ESTATE PINOT NOIR, STANWOOD, WA

LAMB-BASTED

Anderson Ranch Lamb Grilled with Basil & Lavender,

Salted Plum Sauce & Kohlrabi

2020 BOUDREAUX CABERNET SAUVIGNON, COLUMBIA VALLEY, WA

CALL OF THE COLD

Frozen Cucumber Juice & Watermelon with Candied Tomato

CORE MEMORY

Sheeps Milk Cheese Mousse with Rosemary,

Curried Apple & Woodoven-Baked Pretzels

APPLE OF IZMIR

Quince in Several Preparations

with Flavors of Saffron, Sage & Rose Geranium

NIXTAMALIZED CORN WITH HONEY & LEMON VERBENA

AUTUMN'S GOLDEN GLOW

Sunflower Seed Nougat with Frutescens Leaf