

a menu for  
**REVELRY** *for* **SPRING**

8 MAY 2026

**NAMESAKE**

Oyster & Chive Custard with Pickled Magnolia Blossom  
Grilled Shortrib of Wagyu Beef, Moromi & Arugula  
First Morels Stuffed with Overwintered Onion & Tarragon  
MAYSARA SPARKLING ROSÉ, MOMTAZI VINEYARD, OR

**LOOKS LIKE GRAIN**

Sprouted Renan Sourdough & House-Churned Butter

**FIRST FERN**

Ephrata Asparagus, Egg Yolk, Lovage & Nasturtium  
2024 SYNCLINE GRÜNER VELTLINER, COLUMBIA GORGE, WA

**SALISH SOIRÉE**

Halibut from the Salish Sea Steamed Over Bay Laurel  
with Hakurei Turnip & Preserved Quince  
2024 SACRED SHORE ALBARIÑO, TREOS VINEYARD, OR

**RETURN OF THE KING**

Coastal King Salmon from the Compass Rose  
with Fennel & Crispy Salmon Skin  
2024 COLOR COLLECTOR *LILA*, COLUMBIA GORGE, WA

**LIMB BY LAMB**

Anderson Ranch Lamb Grilled Over Rosemary Branches  
with Spring Botanical Jus & Wild Herb Dumplings  
2019 FIDÉLITAS MERLOT, QUINTESSENCE VINEYARD, WA

**SPRUCE SPRINGCHEESE**

*Bel Regalo* Cow's Milk Cheese Aged in Spruce Bark  
with Spruce Syrup & Bread

**GARRISON'S GLUT**

Rhubarb in Three Servings

Chartreuse Soufflé

Crostata with Angelica

Cherry Blossom Ice & Anise Hyssop Ice Cream

2022 DELILLE *LE PETIT DOUX*, RED MOUNTAIN, WA

**SEE GREEN MOSSY BOULDER**

Cream Puff of Cascadian Berries  
& Tangerine Gem Marigold