Raw & Cured

Oysters On The Half Shell, Orange Leaf Mignonette \$21

Caviar And Onion "Dip" Trout Roe, Baby Radishes, Warm Potato Chips \$28

> Mt. Lassen Trout Crudo Puffed Rice, Estate Citrus Ponzu \$17

Local Anchovies Cured With Madrona Lemons. Davero Lemon Olive Oil, Fennel Pollen \$12

> Steak Tartare. Goma Dare, Quail Egg, Fresh Wasabi, Rice Cracker \$20

Grains & Seeds

Warm Bread House Cultured Butter \$9

Onion Veloute Slow Cooked Eqq, Croutons, Banyuls Vinegar, Parmigiano-Reggiano \$17

Potato Gnocchi Duck Bolognese, Fried Sage, Dry Jack \$25

Purple Sprouting Broccoli Grilled And Pickles, Farro, Red Wine Poached Egg \$22



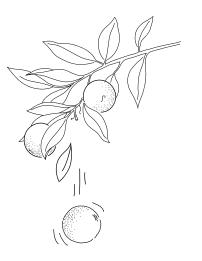
California

Leaves, Roots & Stalks

Delta Asparagus Salt Cured Duck Egg, Dungeness Crab, Chervil \$21

The Madrona Salad Lettuces, Fresh And Pickled Estate Vegetables, Herb Dressing \$16

Corned Beet Tartare Caraway, Nutritional Yeast, Grilled Bread \$14



Land, Sea & Grains

Chicken Paillard Spicy Brown Butter, Herb Salad, Toasted Rice Powder \$29

Grilled Local Black Cod Estate Carrots, Fresh Peas, Mussels, Lemon Thyme Broth

\$36

Dry Aged Liberty Farms Duck Brussels Sprouts, Szechuan Peppercorns, Kabocha Squash \$42

The Madrona Burger Sesame Seed Bun, Roasted Onions, White Cheddar Cheese, Spicy Ketchup, Beef Fat Fries \$28

Dry Aged Beef Striploin Roasted Artichokes, Barley Miso, Fried Garlic, Koji Compound Butter

\$46