



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 Egg, 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

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