

## *Raw & Cured*

### **Oysters On The Half Shell**

*"Madrona Dozen," Orange Leaf Mignonette*

\$42

### **Caviar And Onion "Dip"**

*Trout Roe, Warm Potato Chips*

\$28

### **Salmon Belly Crudo**

*Puffed Rice, Pickled Daikon*

\$17

### **Steak Tartare**

*Goma Daire, Quail Egg, Fresh Wasabi, Rice Cracker*

\$20

## *Leaves & Grains*

### **Warm Parker House Rolls**

*Schmaltz, Flaked Salt*

\$9

### **Onion Velouté**

*Slow Cooked Egg, Croutons, Banyuls Vinegar,*

*Parmeggiano-Reggiano*

\$17

### **Potato Gnocchi**

*Duck Bolognese, Fried Sage, Dry Jack*

\$25

### **Purple Sprouting Broccoli**

*Grilled And Pickled, Farro, Red Wine Poached Egg*

\$22

## *Roots & Stalks*

### **Delta Asparagus**

*Salt Cured Duck Egg, Hazelnuts, Chervil*

\$21

### **The Madrona Salad**

*Lettuces, Fresh And Pickled Estate Vegetables,*

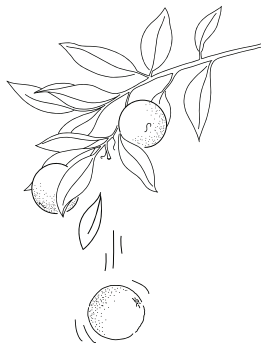
*Herb Dressing*

\$16

### **Corned Beet Tartare**

*Caraway, Nutritional Yeast, Grilled Bread*

\$14



## *Land & Sea*

### **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**

*Rice Porridge, Roasted and Pickled Vegetables*

\$42

### **The Madrona Burger**

*Toasted Bun, Roasted Onions,*

*White Cheddar Cheese, Spicy Ketchup, Beef Fat Fries*

\$28

### **Dry Aged Beef Striploin**

*Fingerling Potatoes, Mise, Artichokes,*

*Koji Compound Butter*

\$56