

# TAPAS

## **Poached East Coast Oysters**

Grilled Pineapple Salsa, Coriander  
6/\$28

## **Roasted Garden Beets**

Crème fraîche, Fresh Orange, Endive,  
Watercress, Sherry Vinaigrette  
\$18

## **Roasted Weth Farms Maitake Mushroom**

Creamy Polenta, Aged Gouda, Toasted  
Hazelnut  
\$19

## **Crispy Pork Belly**

Honey Crisp Apple, Watercress &  
Parsley  
\$19

## **Forest Mushroom Arancini**

Sauce Arrabbiata, Grana Padano  
Crisp, First Press Olive Oil  
\$20

## **Slow Cooked Beef Croquettes**

Sweet Potato Puree, Red Wine Jus  
\$22

## **Seared Scallops**

Roasted Local Squash, Sauce  
Charcuterie, Squash Chips  
\$28

## **Dungeness Crab Spaghetti**

Garlic, Jalapeño, Soft Herbs, Olive Oil  
& Lemon  
\$30

## **Slow Cooked Duck Leg**

Harvest Vegetable Presée, Orange  
Marmalade, Grilled Endive, Bordelaise  
\$34