

TASTES FROM THE SEA

Hot-n-Sour Soup , shrimp, kaffir, straw mushroom, lime, cilantro, tomato	
cup.....	8
bowl	15
Dungeness Crab Bisque , corn, onion, cream, port-madeira reduction, chives	
cup.....	10
bowl	18
* Clams , basil pesto, garlic, pine nuts, Parmigiano Reggiano..	15
* Shrimp Shumai , shiitake mushroom, scallion, ginger, soy.....	14
* Black Cod , citrus Ponzu, garlic crisps, yuzu tobikko, scallion...	20
* Scallop Trio , tropical fruit & nuts, golden beet & truffle, cream corn & vinaigrette	27
* Yellowfin Tuna "Ahi" , herb crusted, black truffle vinaigrette, sun choke chips....	21
* Dungeness Crab Cakes , Thai sweet-n-sour sauce, greens, kaffir vinaigrette..	20

TASTES FROM THE LAND

Roasted Asiago-Blue Cheese Potatoes , black pepper, chives	9
Deviled Eggs , citrus salmon gravlax, wasabi tobikko & truffle ahi tartare	16
Plank Mushrooms , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....	17
Seared Pork , Kalbi, sesame, scallion.....	15
Wagyu Meatballs , mushroom, foie gras infused veal demi.....	13
Thai Chicken , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro	12
Romaine Heart Caesar Salad , EVOO, anchovy, lemon, Parmigiano.....	11
Add Bay Shrimp.....	3
Add Dungeness Crab	6
Blue Cheese & Pear , bay shrimp, grilled radicchio & endive, hazelnut, tomato	13
Organic Greens & Stone Fruit Salad , red onion, haricot verts, candied pecans, sweet & sour mustard vinaigrette	12
* Thai Beef , coriander, garlic, chili, Thai vinaigrette, grapes	19

TASTES TO SHARE

Bread Service - Serves (2-4 guests)

Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter..... 4

* **Raw Bar Tower**,

Scallop ceviche with mango-kiwi relish, Dungeness crab California roll,
& Hawaiian Ahi Poke (serves 4-6)..... 45

* **Seastar Appetizer Tower**,

Dungeness crab cakes, Thai sweet-n-Sour beurre blanc, scallops, tropical fruit
chutney & macadamia nuts, crispy shrimp with Sriracha butter sauce, (serves 4)..... 55