

SEA

Fresh PNW Oysters*

SERVED WITH:

Kimchi Apples, Raspberry Ponzu, Chili Crisp

Nevor Torkes (Netarts Bay, OR) | 5 EA

Olympia (Totten Inlet, WA) | 6 EA

Virginica (Totten Inlet, WA) | 6 EA

Caviar Service*

ONE OUNCE EACH

SERVED WITH: Blinis & Accoutrements

Kaluga Hybrid (Huso Dauricus/Schrenke, Asia) | 190

Royal White Sturgeon (Acipenser Tansmontanus, CA) | 225

Golden Osetra (Acipenser Gueldenstaedtii, Asia) | 255

CRISPY ALBACORE TUNA TACOS* | 29

Togarashi, Curtido, Lime

SALMON APPLE AGUACHILE* | 25

Green Apple Aguachile, Corn Ceniza, Apple Kimchi, Fresno Chile, Salmon Chicharron

BEET ROOT CARPACCIO | 20

Red Mole Powder, Cherry Gel, Soy-Lime Crema, Olive Oil Pearls

MANGO SCALLOP CEVICHE* | 30

Mango Salsa, Trout Roe, Corn Crisps, Shaved Radish, Serrano

SOIL

CRUNCHY ROOT VEGETABLES | 20

Blood Orange, Jicama, Radish, Hibiscus Vinaigrette

LITTLE GEM SALAD* | 18

Caesar Dressing, Peppers, Croutons, Pecorino

ADD ON:

KING SALMON FILET - 7 oz | 24

AIRLINE CHICKEN BREAST - 7 oz | 16

STEAK COULOTTE - 7 oz | 29

CHARRED BRUSSELS SPROUTS | 29

Roasted Pineapple-Ají Amarillo Purée, Pistachio-Tajín Crumble, Sweet Chili Glaze

LAND

MEZCAL WAGYU BEEF TARTARE* | 30

Urfa Chile Dust, Yuzu Foam, Radish, Pickled Mustard Seed, Hazelnut Crostini

ELK CHORIZO VERDE MASA DUMPLINGS^ | 32

Sweet Corn Purée, Wild Mushrooms, Salsa Macha, Crema

B

BELLPINE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

^ Contains wild mushrooms which are not an inspected product

20% Staff Service Charge added to parties of 6 or more and distributed entirely to the service staff performing the service.

SEASONAL

CRISPY PORK BELLY TAMAL | 42

Marionberry Adobo, Hazelnut Crema, Wild Mushroom Tamal, Pickled Mustard Seeds

HUITLACOCHÉ SQUASH BLOSSOMS | 30

Grilled Calabacita, Stuffed Zucchini Flowers, Squash Purée, Amaranth Leaves

HOJA SANTA HALIBUT | 48

Pipián Verde, Fava-Chayote Pine Nuts Salad, Hoja Santa Oil

CACAO-RUBBED WAGYU COULOTTE | 62

Dark Cherry Demi-Glace, Piloncillo Sweet Potato Purée, Chili Gel, Charred Onion

FIRE

GRAND DISHES

45 OZ PRIME TOMAHAWK RIBEYE | 300

This dish requires additional preparation time; we kindly invite you to order accordingly

Roasted Garlic, Mushroom Demi-Glace, Chimichurri Emulsion
Mezcal Flambé, Carved Tableside

20 OZ HABANERO-AGAVE GLAZED KING SALMON | 150

Heirloom Masa Crumble, Habanero Glaze, Chive Foam

GUAJILLO RUBBED SMOKED LAMB CHOPS

25 oz Full Rack | 250

Spiced Coffee Jus, Chermoula

SIDES

ROASTED SWEET POTATOES

Ancho Glaze, Chermoula

CARAMELIZED SPRING CARROTS

Heirloom Carrots, Walnut Vadouvan

FIELD PETITE GREENS

Hibiscus Vinaigrette, Goat Feta Cheese Crumbles, Roasted Beets,
Candied Pepitas

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