

PRIVATE DINING DINNER MENU

UPON ARRIVAL

GRAZING TABLE

Chef's custom selection of assorted local and imported cheeses, cured meats, pickled vegetables, sweet and savory spreads, chutneys and crackers

FIRST COURSE CHOOSE ONE

CAESAR* little gems, parmigiano, garlic croutons, radish, anchovy dressing

AVOCADO & BEET SALAD (V) roasted beets, avocado, citrus, goat cheese, toasted almonds, tuscan kale, white balsamic vinaigrette

WILD ARUGULA SALAD (V, GF)
strawberries, blueberries, figs, apricot,
grana padano, pistachio, sherry-shallot vinaigrette

Served with house made focaccia with calabrian butter

SECOND COURSE CHOOSE ONE

SMOKED DUCK RAGU
porcini mushrooms,
parmesan fonduta,
mafaldine pasta,
grana padano

PAN SEARED HALIBUT (GF)
white bean, wilted chard,
roasted tomatoes, leek, fennel,
lemon oil

SPAGHETTI POMODORO (V)
rustic sugo, garlic, olive oil, burrata
add meatball +5

RIBEYE* (G) +15
confit fingerling potatoes, saba

CRISPY WILD BOAR SHANK (GF)
fennel, cippolini onion, calabrian chili,
parmesan polenta

CHICKEN MILANESE
panko crusted chicken,
mascarpone polenta, tomato braised kale, lemon
caper vinaigrette

THIRD COURSE CHOOSE ONE

GANACHE TART valrhona chocolate, vanilla whipped cream

OLIVE OIL CAKE mascarpone, yuzu marmalade

ICE CREAM W/BERRIES (V/G) vanilla, chocolate or strawberry

\$80 PER PERSON

Menu items subject to seasonal changes

G = gluten free **V** = vegetarian (vegan option may be available)

COPPER & SALT

1.25.24

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties greater than six

**The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.*

†This item is cooked to order

DRINKS

COCKTAILS

NEVER TOO EARLY /15

bardstown bourbon, montenegro amaro, earl grey simple, house bitters

OAXACA OLD FASHIONED /16

barrel-aged, espolon reposado, ilegal mezcal, agave nectar, chocolate bitters

TOASTED WALNUT /24

overproof rye, nocello, amaro amorino, walnut bitters, cherry wood smoked

RHUBARB VESPER /15

strawberry rhubarb infused gin, timberline vodka, lillet blanc

MILK & HONEY /16

gin, honey-cardamom syrup, lemon

KUMQUAT SPRITZ /17

uncle val's gin, kumquat shrub, lemon, simple, prosecco, mint

PINEAPPLE EMBER MARGARITA/17

rayu mezcal, habanero tincture, orange liqueur, pineapple, lime, smoked sea salt, tajin, pineapple sugar

LAVENDER 76 /15

vodka, st-germain elderflower liqueur, lavender, lemon, butterfly-pea flower, prosecco

MIDNIGHT WALK /16

vodka, kahlua, chocolate liqueur, espresso

N/A LIBATIONS

LAVENDER BLISS /11

lychee, coconut, lime, lavender syrup

CUCUMBER REFRESHER /11

cucumber syrup, lime, sage, tonic

ROSE BLOSSOM /11

hibiscus, rose water, lemon, simple

SALISH SUNRISE /11

orange, pineapple, lime, orgeat, pomegranate, hibiscus

WINE BY THE GLASS

SPARKLING

Prosecco, **LA BELLA**
Italy /13 | 45

Brut, **ARGYLE**
Willamette Valley, OR /17 | 65

WHITE

Rosé, **JEAN-LUC COLOMBO**
"Cape Bleue"
Méditerranée IGP, Rhone Valley, France /13 | 52

Pinot Grigio, **PIGHIN**
Friuli-Venezia Giulia, Italy /15 | 58

Sauvignon Blanc Blend, **LYDIAN**
Columbia Valley, WA /14 | 54

Chardonnay, **AMONG THE GIANTS**
Goose Gap, WA /16 | 62

Riesling, **EROICA**
Columbia Valley, WA /14 | 54

RED

Pinot Noir, **MONTINORE ESTATE**
Willamette Valley, OR /22 | 88

Pinot Noir, **SEA SUN**
California /13 | 52

Merlot, **CORVIDAE**
"Rook"
Washington /12 | 46

Red Blend, **MONTEPELOSO A QUO**
Toscana, Italy /15 | 58

Cabernet Sauvignon, **PORTLANDIA**
"Big Believer"
Columbia Valley, WA /17 | 65

Cabernet Sauvignon, **MARK RYAN**
"The Dissident"
Columbia Valley, WA /22 | 88

Bordeaux Blend, **FIDELITAS**
"4040" Red Mountain, WA /18 | 69