

BIN 47

DINNER · SUMMER 2026

SNACKS

CAVIAR & CIGARETTES* <i>pretzels, white chocolate, smoked crema, golden osetra</i>	21 NF
GRIDDLED SOURDOUGH MUFFIN <i>dry-aged foie gras butter, blueberry preserves, rosemary sea salt</i>	16 NF
TOMATO FOCACCIA <i>confit tomato, garlic girl sauce, basil</i>	14 DF V NF
TEMPURA SQUASH BLOSSOM <i>shrimp mousse, kimchi mayo, sesame herb salt</i>	13 DF NF
FRIES & AIOLI* <i>herb salt, roasted garlic</i>	12 GF DF NF
BELLSONG CHEESE <i>lavash, fruit, SOMM trail mix, Woodinville honey</i>	18 V

FIRST COURSE

ECOLIBRIUM LETTUCES <i>hazelnut candy, nectarine, smoky bleu cheese, shallot fig vinaigrette</i>	16 GF V
CHARRED KALE CAESAR* <i>white anchovy, aged cheddar parmesan, everything crumble</i>	15 NF
CUCUMBER & CRAB SALAD <i>coconut lime crema, fish caramel vinaigrette, chili crunch peanut brittle, mint</i>	19 GF DF
PEACHES & PARMA HAM <i>burrata, watercress pepita pesto, baguette, garden greens</i>	18 NF
AGED TUNA TARTARE* <i>horseradish, white soy, truffled egg jam, shiso tempura</i>	26 GF NF
SPANISH OCTOPUS <i>tomatillo, grilled cauliflower salsa cruda, avocado, radish</i>	32 GF DF NF

MAIN COURSE

BARBECUE CABBAGE SKEWER <i>nasturtium carrot curry, miso mustard, crispy chickpea, lime basil</i>	24 VG DF NF
STREET CORN CARMELLE <i>smoked pecorino, aleppo, chanterelle mushroom, grilled cilantro stem oil</i>	27 NF
HEARTH-ROASTED KING SALMON* <i>heirloom tomato couscous, smoked roe, tomato aioli, basil, fermented tomato vinaigrette</i>	38 DF NF
SEA SCALLOPS <i>lemon pasta, charred corn, zucchini, summer truffle</i>	40 NF
PURE COUNTRY PORK CHOP* <i>miso eggplant, plum mostarda, farm greens</i>	36 GF DF NF
AGED DUCK BREAST* <i>sweet pea gnocchi, cherry port gastrique, mustard seed</i>	42 NF
THE BUTCHER'S STEAK* <i>summer tomato makhani, grilled broccoli</i>	34 GF NF
BONE-IN FILET* <i>beef fat jojos, green chile mayo, cipollini onions</i>	54 GF NF
AGED RIBEYE* <i>peppercorn tallow, potato gratin, black garlic demi</i> DRY AGED IN TALLOW · SELECTED TABLESIDE	MP NF

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN
VG VEGAN · NF NUT FREE

Please inform your server of any allergies. Sesame, shellfish, and peanuts are present in this kitchen.

LET THE KITCHEN COOK*

Put the menu down and let us feed you. Four courses of the kitchen's choosing, opened with a savory bite and finished with a sweet surprise. For the whole table.

85 PER PERSON

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.