BIN 47

THE SOMM HOTEL & SPA

DINNER / FALL & WINTER

WOODINVILLE, WASHINGTON

SNACKS

Caviar & Cigarettes* 21
pretzel, white chocolate, smoked cream, golden osetra

Olive Branch Milk Bread 12
white miso & lemon butter, smoked salt

Anchovy Toast 22
roasted Dungeness crab butter, shallot herb salad

Fries & Aioli GF DF 12
herb salt, roasted garlic

Bellsong Cheese Board 18
crackers, SOMM trail mix, apple butter

FIRST COURSE

Ecolibrium Lettuces GF 16
pear, almond, blue cheese, maple-shallot vinaigrette

Grilled Broccoli Caesar 18
aged sheep's milk cheddar, sourdough crumb

Beef Tartare* GF 25
tenderloin, grain mustard, radish, gouda

Kingfish Crudo* GF DF 23
asian pear, hazelnut, dill, harvest verjus

Crispy Spanish Octopus GF DF 24
potato, shishito, 'nduja vinaigrette, fermneted garlic aioli

Let us cook.

FOUR COURSES / 95 PER PERSON

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.

MAIN COURSE

Squash Agnolotti 31
matsutake, honeynut makhani, black truffle

Seared Sea Scallops* GF 45
lemon pastina, charred corn, zucchini

Hearth-Roasted King Salmon* GF 43
delicata squash, sage and citrus beurre blanc

Lan Roc Pork Chop GF 32
potato mousse, green bean kimchi, quince glaze

Marry Me Half Chicken GF DF 42
dijon cultured cream, baby onion, apple

Aged Duck Breast* GF DF 42
roasted flame beet, chicory, blood orange

Butcher's Steak 38
8 oz. bavette, celery root puree, lovage salsa verde

Filet Mignon* GF 52
sunchoke bravas, whipped cremosa, maple marrow demi

Aged Ribeye* GF 78
gruyere potato gratin, charred maitake, black garlic jus

Anderson Ranch Lamb Shank for Two 65
honeynut squash, berbere-merlot jus, pistachio crumb

SIDES

Wright Brothers' Carrots GF DF 12
spiced cashew, aged balsamic

Grilled Little Gem GF DF 10
cider vinaigrette, pepitas

Pommes Purée GF 12
cultured butter, chives

Brussels Sprouts GF DF 14
sherry vinegar, garlic, thyme

GF Gluten-free DF Dairy-free

Please let your server know about allergies or dietary restrictions.

*These items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% taxable service charge is added to parties of six or more; 100% is distributed to service personnel.
An additional 2% taxable surcharge applies to all food and beverage items; 100% is distributed to our culinary team and stewards.