

# bistro c.v.

## *small plates*

liberty farms duck liver paté/ pickled watermelon radish	5
steak tartare/ fried quail egg/ toast	7
peekytoe crab salad/ shaved fennel/ avocado	8
blackmouth chinook salmon tartare/ english cucumber/ baby radish	7
nisqually oysters/ spiced tomato broth/ picholine olive	3.5ea.

## *cheese & charcuterie-choice of three \$24-all six \$48*

colorouge, cow's milk, mouco cheese company, fort collins, colorado	9
humboldt fog, goat's milk, cypress grove creamery, arcata, california	9
bayley hazen blue, cow's milk, jasper hill farm, vermont	9
fra' mani salumi, berkley, california	8
speck americano, la quercia meats, iowa	8
prosciutto organico, la quercia meats, iowa	8

## *appetizers, soup & salads*

chicken-chorizo pot pie/ savory corn crust	9
ingrid's mussels/ garlic confit-meyer lemon broth/ chive	13
bbq pulled pork/ brioche/ guajillo chile jus/ lime-cilantro slaw	11
ramp fettuccine/ oregon morels/ veal sweetbreads/ black truffle sabayon/grilled ramps	17
grilled romaine/ truffle-garlic dressing/parmesan custard/ white anchovy/ benton's country ham	12
baby herb salad/ huckleberries/ pepitas/ sunny breeze farms cheese/ shaved red onion/"forum" chardonnay vinaigrette	15

## *mains*

washington halibut/ spring vegetables/ parmesan risotto/ lemon vinaigrette	34
red bird farms chicken breast/ fennel/ maitake mushrooms/ quince caramel/ colorouge brulée	26
potato-white truffle gnocchi/ oyster mushrooms/ artichokes/ asparagus/ white cheddar béchamel	24
sweetwood cattle co. strip loin/ sea island red peas/ trumpet mushrooms/ baby turnips/ ramps	35
c.v. burger/ wagyu beef/ la belle farms foie gras/ garlic aioli/ pickled onions/ potato purée	21

whenever possible we support local, regional and independent  
farms, ranches, and wineries that share our  
commitment to sustainable agriculture.  
345 lincoln ave.