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# F O R K

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Jeremy Leonard Hansen Executive Chef  
George Madosky III Sous Chef  
Kristen Fereck Pastry Chef

prix fixe

Fork 3.0 2020  
\$120

wine pairing  
\$55

vegetables  
\$90

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snack

oysters \$3 ea. ~

totten Inlet • champagne mignonette

~ \$1 ea. apples

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geoduck ~

crudo • calamansi lime • coriander

~ radish

red deer tartare ~

rugbrød toast • yolk • chives • mustard

~ beets

duck confit ~

foie gras • brioche • hazelnuts • chicory • orange

~ fennel

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ōra king salmon

shinshu miso • mung beans

~ winter squash

goat ~

coconut confit • saffron • turmeric root

~ brussels sprouts

pheasant ~

dumplings and consommè

~ onion petals

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maine lobster ~

bisque • tarragon • thyme • brown butter

~ celery root

snake river wag-

walnut skordalia

~ skirret

quail ~

mulled spice & red wine reduction

~ cauliflower

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Mishima wagyu A-5 BMS 12 strip + \$15 oz. ~ 3oz. min.

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frozen cheese cake • quince

honey macadamia ice cream • dark chocolate

sesame crisp • white chocolate pistachio • ganache

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friandise ~ cranberry truffle • spearmint macaron • black & white • rainbow cookie

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