



Compose your own menu from the following themes:

4 Course · \$73 | 5 Course · \$82 | 6 Course \$91

Wine pairings offered with each dish:

4 Course · \$48 | 5 Course · \$58 | 6 Course \$68

Clean | Crisp

Beef | Cured and Raw

house cured bresaola and heart tartare · capers · pickled vegetables

Tasting of Brassica

cauliflower · fried broccoli · rhubarb · almonds

Soft | Delicate

Butter Poached Lobster

shiitake mushroom · estate sorrel · dashi

Hand Cut Pasta

Dungeness crab · local cream · smoked Bliss char caviar · chervil

Foie Gras Terrine

rosehips · long pepper · cipollini onions "agrodolce" · pistachio · brioche

Grain

Yukon Gold Potato Gnocchi

estate fava bean leaves · lobster · Meyer lemon

Carnaroli Risotto

yellow foot mushrooms · Parmigianino-Reggiano

Smooth

Scallop and Pork Belly

parsley root · artichokes · hedgehog mushrooms

Whole Roasted Petrale Sole for Two

presented tableside · estate asparagus · preserved lemon hollandaise

Meaty

Roasted Stone Valley Farm Pork

loin and confit · black chanterelle mushrooms · farro · turnips

California Guinea Fowl

curry · celery root · grapefruit · estate kale · roasted jus

Venison Tenderloin

estate beets · licorice flavors · kohlrabi · chicory

Fromages

Madrona Manor Cheese Course

served table side · around the world en fromages

artisanal and farmhouse cheeses "du monde" **(\$10 supplemental)**

Sweet

Banana Riesling Cake (gluten free)

candied peanuts · salted caramel ice cream · banana brûlée · caramel powder · vanilla foam

Deconstructed Fromage Blanc Cheesecake

poached wild rhubarb · rhubarb ice cream · crispy tuile

Crème Caramel

apples · frozen ver jus foam · brown butter ice cream · almond nougatine · vanilla gel

Upside-down Pineapple Cake

butterscotch · coconut sorbet · macadamia ice cream · cilantro-mint gel



Chef's Tasting Menu

"Spring is around the corner"

Tuna Tartare

pickled onion · tuna marrow · extra virgin olive oil · young coconut · serrano

or

Poached Oysters and Ossetra Caviar

sunchoke · Meyer lemon · half ounce Uruguay ossetra caviar **(\$45 supplemental)**

Onion Velouté

Banyuls vinegar · 63° c egg · Parmigiano-Reggiano

Roasted Monkfish

caramelized parsnips · brussels sprouts · estate blood oranges · bacon sauce

Liberty Farms Duck

roast breast and confit · young onions · apple · rutabaga

Grilled Beef Tenderloin

cauliflower · red wine braised "langue" · estate carrots · cabernet sauce

Madrona Manor Cheese Course (Optional)

served table side · around the world "en fromages" · artisanal and farmhouse cheeses "du monde"

Mont Blanc Bar

candied kumquat · lime powder · tonka bean ice cream · cocoa nib meringue

or

Cart "à Glace"

ice cream sundae hand "churned" tableside using minus 320° F nitrogen · chocolate sauce
almonds · whipped cream · cherries on top **(\$7 supplemental)**

\$91 add \$68 for wine pairings

with cheese course \$110 add \$78 for wine pairings

Follow Chef Jesse on Twitter [twitter.com/@madronachef](https://twitter.com/madronachef)

Our Corkage Fee is \$25 per 750 ML Bottle; Waved for each bottle purchased.

One Guest Check per table. A Service Charge Of 20% Shall Be Presented To Parties of 6 or More

Chef Jesse Wiley Mallgren

Sous Chef Jason Labue

Gardener Geno Ceccato

Pastry Chef Robert Nieto