

Cedar + Elm

DINNER

SMALLER

WASHINGTON WHEAT FLATBREAD 8

danish butter

add 'dirty dip' or pumpkinseed butter 2

WINTER GREENS 12

Asian pear, lemon olive oil, balsamic

KALE & ARUGULA SALAD 14

Parmesan dressing, preserved lemon, crispy onions

HANDMADE RICOTTA GNUDI 19

sage, butter

SEARED SEA SCALLOP one/18 three/48

*pan drippings, king oyster mushroom**

DUNGENESS CRAB SALAD 26

browned butter, fine herbs

FILET MIGNON TARTAR 23

*cured egg yolk, crostini, capers**

LARGER

WHOLE ROASTED POUSSIN 36

*kale, root vegetable**

HEARTH-ROASTED SABLEFISH 36

*shiitake, caramelized onion, seaweed, endive**

PUMPKIN & MAITAKE MUSHROOM 29

quince butter, lingonberry

PORK BELLY 32

savoy cabbage, huckleberry, tarragon

BRAISED SHORT RIB 40

cauliflower, black garlic

OUR VALUES

The cornerstones of the Cedar + Elm culinary program are sustainability, seasonality, and support of local producers and purveyors. Everything we serve is rooted in responsibility just as much as flavor. Our culinary team ventures from farm to sea in search of the freshest local ingredients; even harvesting produce, herbs, and honey from our own Chef's Garden and apiary.

*May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of 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 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.