

PANTRY

- SEA WOLF BREAD & WHIPPED BUTTER 4.5
- SPICED NUTS PEANUT, HAZELNUT, CASHEW, ALMOND, COCONUT 5
- SPANISH GORDAL OLIVES 4.5
- HOUSE MADE PICKLED VEGETABLES, ASSORTED 12
- CHEESES WITH FENNEL APPLE MOSTARDA 18
- DOMAINE DU VALLAGE, FINCA LA PRUDENCIANA CABRA*, BLEU D'Auvergne*

SMALL PLATES

- LETTUCES, HERBS, PISTACHIO, PARMIGIANO 13
- ROASTED BROCCOLI, CURRIED CARROT, SAUERKRAUT, TOASTED PUMPKIN SEED, TAHINI 13
- KING TRUMPET MUSHROOM, SHIITAKE, HARISSA AIOLI, ANCHOVY, PECORINO, GARLIC CRUMBS* 17
- DELICATA SQUASH, CRESS, APPLE, CALABRIAN CHILI, SEEDS, PICKLED FENNEL 14
- CHARRED SQUID, PRESERVED TANGERINE VINAIGRETTE, SMOKED CLAMS, RED ONION, RADISH, LEEK OIL, WALNUT, CILANTRO 17
- BEEF TONGUE ON TOAST, SPROUTED LENTIL, PICKLED SUNCHOKE, DIJON MAYO, CHERVIL 11
- MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL 14
- CURED COHO SALMON, CARAWAY CRACKER, BEET YOGURT, PICKLED JALAPENO, MUSTARD SEED, DILL, CUCUMBER 18
- FERMIN PALETA SERRANO HAM, WHIPPED BUTTER 16

MAIN PLATES

- HAMA HAMA CLAMS, PICKLED PEPPER, SMOKED TOMATO BUTTER, FUMET, CILANTRO 26
- JACK MOUNTAIN PORK CHOP, CREAMED KALE AND LEEK, GRAFTON CHEDDAR, PICKLED RAISIN, PERSIMMON (MEDIUM RARE) 37
- SALT ROASTED HALF CHICKEN, BRUSSELS SPROUT, MAPLE LIME AIOLI, HAZLENU, RED ONION, MINT 32
- CARMAN RANCH COTE DE BOEUF, SAVOY CABBAGE, RADICCHIO, RED WINE BRAISED SHALLOT, OLIVE TAPENADE, CHICKPEA, PARMESAN *
(32oz, MEDIUM RARE, SERVES TWO) 90
- ADD A SIDE OF SMOKED POTATOES WITH SHALLOT HERB BUTTER 7*

MONDAY NIGHTS ONLY ! - CASSOULET FOR TWO

- CONFIT DUCK LEGS, ANDOUILLE SAUSAGE, WHITE BEAN RAGOUT, BREADCRUMBS 40
Add a bottle of 2015 CHATEAU JALOUSIE BORDEAUX SUPÉRIEUR for 20

A 20% SERVICE CHARGE IS ADDED TO EACH BILL. 62.5% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES SERVING GUESTS. 15% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE 'LIVING' WAGES AND BENEFITS TO EMPLOYEES.

*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.

CHEF DE CUISINE, ASH STOCKHAM
THANK YOU FOR DINING AT THE WHALE WINS!