



GHOST TREE GRILL

BREAD SERVICE

HOUSE MADE BREAD

parker house rolls, pao de queijo, cultured butter, smoked sea salt

STARTERS

JUMBO CALAMARI

fried jalapenos, sweet onion petals, lemon aioli, cocktail sauce

ROMAINE SALAD

kale, focaccia crouton, parmesan frico, caesar

CHARCUTERIE BOARD

olympia provisions, local cheeses, smoked duck breast, crostini

ENTREES

SELECT THREE ENTREE CHOICES

KING SALMON

braised fennel, agrumato

MARY'S CHICKEN

garlic confit, maitake, chicken jus

NEW YORK STRIP*

double r | PNW

JUMBO TIGER SHRIMP*

heirloom carrot, charred scallion emulsion

FILET MIGNON*

double r | PNW

SAUCES + BUTTERS

CHIMICHURRI • MAITRE'D BUTTER • BRANDY PEPPERCORN

SIDES

PACIFIC NORTHWEST MUSHROOMS

banyuls, thyme

WHIPPED POTATO

parsley

BRUSSELS SPROUTS

soy glazed, oregon hazelnuts

DESSERTS

GERMAN CHOCOLATE TART

whiskey chocolate sauce

BASQUE CHEESECAKE

pinot noir berry reduction, honey tuille

CARAMEL APPLE FUNNEL CAKE

spiced apples, streusel, salted caramel sauce

\$110 per person

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*