

SEATTLE

FIRST BITES

PARKER HOUSE ROLLS <i>trio of butters</i>	10	CHICKPEA FRIES <i>dill, extra virgin olive oil, whipped feta</i>	14
RATATOUILLE SKEWERS <i>shaved summer squash, eggplant, babaganoush, olive oil</i>	15	CALAMARI FRITTO MISTO <i>calamari, lemon, shaved zucchini, fresno, herbs, smoked tomato aioli</i>	22
WAGYU BITES <i>sweet onion jam, crème fraîche, caramelized lemon, maldon sea salt</i>	16	TOMATO BURRATA <i>heirloom tomato, shallots, verde chili crunch, mint, basil</i>	19
LOBSTER TOAST <i>shrimp, maine lobster, brioche, herb aioli, fresh herbs</i>	23	HUNTRESS OYSTERS <i>3 oysters, chef’s selection of accompaniments</i>	12
BEEF CARPACCIO TOSTADA <i>roasted garlic, thinly sliced filet, pecorino, radish, pickled jalapenos</i>	18	NDUJA PRAWNS <i>charred onion, fried garlic, mint, nduja butter, grilled sourdough</i>	25
TUNA & BONE MARROW <i>sourdough, capers, olive oil, black garlic purée</i>	25	COMTÉ POTATOES <i>crispy yukon, herbs, comté cheese mousse</i>	14
SMOKED CARROTS <i>whipped labneh, carrot top chimichurri, everything seasoning</i>	15	FARMERS GREEN SALAD <i>baby gem lettuce, goat cheese, herbs, pickled shallots, sherry vinaigrette</i>	17
SWEET CORN SOUP <i>yellow curry, coconut milk, chili oil, potato strings</i>	15	LUMI YELLOWTAIL SERRANO <i>pickled fresno, ginger soy, serrano</i>	22

SIGNATURE PLATES

CITRUS HALF CHICKEN <i>green harissa, herb & radish salad</i>	40	FILET MIGNON <i>roasted bone marrow, red wine demi</i>	57
CORN & TOMATO AGNOLOTTI <i>ricotta, fire roasted corn, cherry tomato, thyme butter, basil, parmesan</i>	28	BAVETTE FRITES <i>shoestring fries, herb salad, sauce robert</i>	42
SHORT RIB CAPALLETTI <i>cabernet braised short rib, charred squash, parmesan reggiano</i>	32	LAMB CHOPS <i>roasted garlic, mint, yogurt, marinated cucumbers</i>	44
SHRIMP & MUSSEL SPAGHETTI <i>mussels, shrimp, calabrian chili, tomato butter, ricotta salada</i>	34	HUNTRESS BURGER <i>8oz house blend, aged comté, shredded lettuce, pickles, roasted garlic aioli, brioche bun</i>	28
SCALLOP & PORK BELLY <i>sweet corn purée, mizuna, roasted corn, chili oil</i>	48	MISO SEA BASS <i>floating vegetables, shrimp wonton, dashi consommé</i>	55
BACON CHOP <i>red mojo, chili threads, chives</i>	40		

THE HUNT

CHEF’S TASTING MENU	119
OSETRA RESERVE CAVIAR	155
SEAFOOD TASTING	85
<i>daily selection of 16 chilled shellfish & seafood bites</i>	

RIBEYE <i>16 oz, creekstone farms, charred onion, chimichurri</i>	110	WAGYU NEW YORK STRIP <i>12 oz, australian wagyu, herb emulsion</i>	135
TOMAHAWK <i>35 day dry aged, creekstone farms</i>	5.50/OZ	JAPANESE A5 CENER CUT <i>4 oz, satsuma kagoshima</i>	115

COCKTAILS

THE ACCOUTREMENT <i>elegant blending of beluga gold line vodka, bulldog london dry gin, 1757 vermouth di torino, all delicately infused with creme fraiche, citrus peel, and chives, designed to pair with accompanying siberian caviar for an unrivaled caviar martini experience</i> THE HUNTRESS <i>knob creek rmd private barrel select rye, kurozato black sugar, shiso tincture</i> PANDANUKAMUI <i>elijah craig rmd private single barrel bourbon, blended japanese whisky, pandan, makrut lime, lemon, clarified with genmaicha dragon crisp milk tea</i> SUNTORY TOKI HIGHBALL <i>suntory toki whisky, effervescence, lemon twist</i> ZERO PROOF LAVENDER REFRESHER EASY PREY LAST CINDER	95 37 24 18 13 13 11	WOLF IN THE WOODS SUMMER SOLSTICE RESPITE THE REMEDY EMBERED THE BLONDE HAZE	25 18 18 25 18 19 18
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WINE [ASK ABOUT OUR RARE & RESERVE WINE LISTS](#)

BUBBLES ALBERT BICHOT BRUT ROSÉ 20 <i>Cremant de Bourgogne, France</i> G.H.MUMM GRANDCORDONBRUT 25 <i>Champagne NV - Champagne, France</i> WHITES GUIGAL 14 <i>White Blend - Cotes du Rhone Blanc, France</i> THE FABLEIST 053 15 <i>Sauvignon Blanc - California</i> FERNANDO PIGHIN 15 <i>Pinot Grigio - Friuli Grave D.O.C., Italy</i> FAMILLE HUGEL 17 <i>Riesling - Alsace, France</i> LAROCHE 18 <i>Sauvignon Blanc - Languedoc, France</i> LUMINUS 21 <i>Chardonnay - Oak Knoll, Napa, CA</i> ROSÉ BIELER PERE & FILS ROSE CUBEE SABINE 16 <i>Rosé - Coteaux D'aix En Provence, France</i>	RED THE HUNTRESS 17 <i>Cabernet Sauvignon - Paso Robles, CA</i> NAPA CELLARS 21 <i>Cabernet Sauvignon - Napa, CA</i> FINCA DECERO 17 <i>Malbec - Mendoza, Argentina</i> CASTELLO DI VOLPAIA 18 <i>Sangiovese - Chianti Classico D.O.C.G., Italy</i> DOMINO DE PINGUS “PSI” 24 <i>Tempranillo - Ribera del Duero, Spain</i> VIGNOBLE EDMOND LATOUR 19 <i>Red Blend - Vacqueyras, France</i> TURLEY “ OLD VINES” 21 <i>Zinfandel - Paso Robles, California</i> SANFORD 24 <i>Pinot Noir - Sta. Rita Hills, CA</i> DAOU 27 <i>“Reserve” Cabernet Sauvignon - Paso Robles, CA</i>
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CORAVIN SELECTIONS

LA SPINETTA

50

Sangiovese - Tuscany, Italy

CAYMUS

42

Cabernet Sauvignon - Napa, CA

OVERTURE BY OPUS ONE

62

Red Blend - Napa, CA

OPUS ONE

75

Red Blend - Napa, CA

PRIDE MOUNTAIN

28

Merlot - Napa, CA

ALL DAY HAPPY HOUR
Bar specials served all day, every day.

CURATED WHISKEY FLIGHTS
Rare pours, expertly chosen.