

Local Cuisine
anna's

TABLE

Small Plates

Oyster Half Shell | 25
ginger infused steelhead roe,
cucumber mignonette

Crab Cakes | 35
watercress and radish salad, dill
lemon crème fraiche

Octopus | 29
smoked pork belly, charred tomato,
roast fennel, arugula, roast garlic

Beet Salad | 19
chioggia, red beet, pea tendril, butter
lettuce, spiced hazelnut, goat
cheese horseradish vinaigrette

Farm Greens | 15
local handpicked lightly dressed
olive oil, lemon, finishing salt,
pepper

Nightly Charcuterie | 29
ask your server about tonight's
selection

Scandinavian Fish Cakes | 21
lemon, allspice, dill, cream, pink
shrimp

Albacore Poke | 23
dashi, watercress, cucumber, yuzu,
fresno chili

Steamer Clams | 28
chorizo, shellfish fume, fresh herbs,
garlic, shallot, dry sherry, lemon

Black Cod | 29
palm sugar, soy, lime, fresh kim chi

Seasonal Entrees

Petrале | 36
whipped egg, caper, garlic, sherry,
pacific pink shrimp, hasselback
potato

Rib Steak | 65
NW mushroom, black garlic
compound butter, hasselback potato

Vegetable Curry | 29
root vegetable, NW mushroom,
mustard green, bok choy, miso,
star anise

Spring Chinook | 49
braised fennel, roast baby beet,
baby squash, watercress vinaigrette

Beachcomber Stew | 53
manila clams, octopus, petrале,
prawns, salmon, fragrant warm
spices

Manila Clam Linguine | 33
clam nectar, olive oil, lemon, dijon,
garlic, fresh herbs, butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness*

