



KÉYA

INDIGENOUS TASTING MENU

Kombu and White Miso Consomme

Camel Ghee Candle | rolled in fresh crushed herbs, served with wakame aish baladi

Pacific Northwest Oysters On the Half Shell | yuzu, candied shallot mignonette, cilantro, Oolong tea smoke

Domaine Bregeon Muscadet Sevre et Maine Sur Lie 2022

Charcoal Seared Spanish Octopus | white anchovy salsa verde, sun dried tomato, piquillo, frisee and picked herb salad

Blank Stare, Orin Swift, 2022

Dulse Coastal Seaweed and Oregon Dungeness Crab Salad | blistered tomato jam, edamame, mint, cucumber, carrot and ginger mousse

Sauvignon Blanc Otu Limited Release 2022

Seared Alaskan Weathervane Scallop | kaluga gold caviar, baby squash, beetroot tuile, coastal fumet poured tableside

Jean Maciant Macon 2021

Banana Leaf Steamed PNW Sablefish "Moqueca" | heirloom wild rice, slow stewed tomatoes and peppers, coconut milk, coriander, basil, lime

Archery Summit Pinot Noir

Coconut Cremeux | toasted coconut flake, strawberry dust, passion fruit, red and pink dragon fruit, mango, compressed pineapple

Lambert de Seyssel Brut Petite Royal NV

Due to our unique dining experience and the complexity of the menu, we are unable to accommodate requests to modify or substitute any of our dishes for food allergies, preferences and dietary needs.

Kindly note that the menu is protein-driven and features varying combinations of seafood, poultry and game meats. Please plan your dining experience accordingly.