

Here at Journeyman's we offer a couple different experiences that we love. The first is our 4-course prix-fixe menu. Each section offers a selection of four menu items. Here you can customize your own personal tasting menu by picking one item from each section. If you want a little more immersive experience, we offer our set 6-course Chef's Tasting Menu with six dishes that we have picked to be our very best of this moment. The 6-course must be ordered for everyone at the table to ensure that each guest receives the same experience and to ensure the

When can we stop and enjoy the moment?

How about now?

A moment to reflect and inquire about ourselves and the people around us.

Why do we sometimes hear, but not listen?

Touch, but not feel...

Look, but not see...

Eat, but not taste...

This... This is who we are.

Not separate, but unified in this crazy thing called life

Here, we are together and not separate

We read on in prosaic form of ingredients as they are, but prepared meticulously in grand and simple fashion.

Can it truly be that here, in this moment we can be?

Be....

Happy, in love, comforted, excited, relaxed, at peace....

We say, Yes...

Welcome to Journeyman's

“It's not the destination.... It's the Journey.”

## 4-Course Prix-Fixe

### ❁First❁

Garden Salad, Buttermilk, Herbs  
Quinault River Salmon Crudo, Horseradish,  
Dill

Beet, Strawberry, Buttermilk, Herbs  
Cucumber, Nectarine, Fennel, Burrata

### ❁Second❁

Chicken Liver Mousse, Rhubarb, Basil,  
Umami Bread

Branzino, Dijon, Thyme, Piquillo Pepper  
Rabbit with "Things it Might Eat"  
Octopus Risotto, Coriander, Lime, Piment  
d'Espelette

### ❁Third❁

Rock Fish, Coconut, Carrot, Anise  
Dry Aged Beef, Fennel, Roasted Miso  
Spaghetti, Spring Vegetables, Herbs  
Guinea Fowl, Cocoa, Chanterelle, Smoked  
"Karasumi"

### ❁Fourth❁

Caramel, Blood Orange, Pecan  
Brown Butter, Coffee, Chestnut, Apple  
White Chocolate, Red Beet, Hibiscus,  
Kombucha

Cocoa, Sweet Corn, Lavender  
75 pp\*

## Chef's Tasting Menu

Beet, Strawberry, Buttermilk, Herbs



Quinault River Salmon Crudo,  
Horseradish, Dill



Octopus Risotto, Coriander, Lime, Piment  
d'Espelette



Guinea Fowl, Wild Chanterelle, Smoked  
"Karasumi"



Dry Aged Beef, Fennel, Roasted Miso



Red Beet, Hibiscus, Dark Chocolate,  
Thyme

115 pp\*

\*no substitutions or modification can be made to the set tasting menus. Please alert  
your server of any allergies\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may  
increase your risk of food borne illness\* Prices are NOT inclusive of tax and

## Wine Pairing Add-ons:

Here at Journeyman's, we take great pride in offering an array of wines from different parts of the world for a great tasting experience. We encourage you to take advantage of the team and our carefully selected wines to match your experience. Here you will find options for your selected menu:

4-Course Prix-Fixe: +50 pp

Chef's Tasting Menu: + 75 pp

If wine isn't your thing, we encourage you to take enjoyment in our extensive beverage menu!

Cheers!