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DINNER

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

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| Marinated Castelvetro Olives with Orange and Lemon Peel, Thyme | 8 |
| Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments | 14 |
| Duck Prosciutto, Pine Nuts, Herb Salad, Truffle Vinaigrette* | 14 |
| Reuben Sliders, Swiss, Sauerkraut, Ground Mustard, Thousand Island | 10 |
| Antipasto Platter, Mortadella, Chorizo, Coppa, Sopressata, Pickles and Preserves | 16 |

act two

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| Baked Potato Soup, Cheddar, Sour Cream, Green Onions, Smoked Bacon | 9 |
| Beet Carpaccio, Frisse, Rouge Blue, Candied Walnuts, Balsamic Reduction | 10 |
| Spinach Salad, Grilled Red Onion, Raspberries, Chevre, Almonds, Polenta, Orange Dressing | 11 |
| Smoked Salmon, Lentil Salad, Poached Egg, Midnight Tomato, Lemon Vinaigrette* | 15 |

act three

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| Roasted Chicken Breast, Mushroom Ragout, Broccolini, Cherry Tomatoes, Chicken Jus <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i> | 22 |
| Grilled Steelhead, Roasted Yukons, Squash Medley, Lemon Beurre Blanc <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i> | 24 |
| Saki Braised Short Ribs, Ginger Carrot Puree, Long Beans, Shiitake, Sesame Soy <i>Pair with Januick Cabernet Sauvignon, \$15 glass/\$52 bottle</i> | 26 |
| Stuffed Eggplant, Garden Vegetables, Tofu Ricotta, Onion Jam, Pine Nuts <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i> | 20 |

finale

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| Assorted Ice Creams or Sorbet, Fresh Berries, <i>Please ask your server for today's choices</i> | 7 |
| Spiced Date Cake, Peanut Butter Mousse, Banana Whipped Cream | 9 |
| Chocolate Pot De Crème, Hazelnut Cookie | 9 |
| Egg Nog Panna Cotta, Mixed Berry Compote | 8 |
| Apple and Golden Raisin Crumble, Bourbon Caramel, Cinnamon Whip | 8 |

*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. Parties of 6 or more are subject to a single check with an 18% automatic gratuity, of that 100% will go to the service staff.