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DINNER

EXECUTIVE CHEF
Shawn Applin

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Antipasto Platter, Salumi Salami, Prosciutto, Mortadella, Pickles & Preserves	13
Artisan Cheese Plate, House-made Preserves, Traditional Accompaniments	14
Duck Prosciutto, Pine Nuts, Herb Salad & Red Wine Truffle Vinaigrette	14
Soft Poached Egg, Nusky Bacon, Corn Bread, Arugula Salad	13

act two

Beet Salad, Pickled Pears, Endive, Blue Cheese, Champagne-Tarragon Vinaigrette	10
Romaine Caesar Salad, Croutons, Shaved Parmesan Cheese, Marinated White Anchovies	10
Mixed Chicory Salad, Pressed Persimmons, Duck Confit, Pomegranate Vinaigrette	12
Butternut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Seed Oil	9

act three

Slow Cooked Pork Loin, Pumpkin Puree, Mushroom Bread Pudding, Cranberry Relish <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	27
Fried Chicken, Mashed Potatoes, Haricots Verts, Pan Gravy <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	24
Seafood Stew, Saffron Tomato Sauce, Clams, Shrimp, Cod, Toasted Bread <i>Pair with Chateau Reynon Bordeaux Blanc, \$12 glass/\$38 bottle</i>	25
Penne Pasta, Sauteed Kale, Wild Mushrooms, Roasted Grapes, Mushroom Cream Sauce <i>Pair with PWC "The Blindfold" White Blend, \$16 glass/\$54 bottle</i>	22

finale

Assorted Ice Creams or Sorbet, <i>Please ask your server for today's choices</i>	7
Banana Crème Brulee, Peanut Butter Cookies	8
Pumpkin Cheesecake, Ginger Crème Brulee, Pumpkin Seed Brittle	8
Chocolate Ganache, Brandied Cherries, Spiced Cream, Shaved Chocolate	9

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.