

dinner winter '26

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## prologue

### northwest razor clam chowder | \$16 |

new england style – cream, potato, bacon & thyme

### cured sockeye salmon fillet | \$17 |

house-cured alaskan wild salmon, capers, dill, pickled red onion, fennel & radicchio salad and molasses brown bread

### green papaya thai noodle salad | \$16 | **VEGAN**

broccolini, savoy cabbage, persian cucumbers, red pepper, scallions, red onion, carrots, ginger-garlic-lime dressing

### antipasti grazing plate | \$20 | **nut allergy (GF upon request)**

selection of cured artisan cheeses & cured meats imported and domestic, dried fruit, nuts, pickled veggie garni, crackers

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## entrée

### italian new year seafood salad | \$25 | **GF/ vegetarian / shellfish allergy**

calamari, shrimp, scallops, cucumber, shaved fennel, peperoncini, oven-dried tomato, meyer lemon vinaigrette

### classic french duck leg confit | \$25 |

red and golden beets, braised rainbow lentils, cranberry chutney, potato chive croquette, fig and port jus

### grilled portobello mushroom tower | \$27 | **GF/ vegetarian**

au gratin potato, pear, roasted baby carrots, sauteed lacinato kale, with pickled pepper “drops”

### braised beef ragu pappardelle pasta | \$29 |

garlic, aromatic vegetables, tomato, basil, skosh of balsamic glaze

## dessert

### crème brûlée flight of five | \$15 |

vanilla, chocolate, honey-lavender, blackberry-basil, rhubarb

### milk & honey cake | \$11 |

honey sponge cake, with milk buttercream, seasonal fruit

### **vegan & gluten free** dessert trio | \$13 | **nut allergy**

~ strawberry pistachio tart ~ lemon merengue cake ~ chocolate crinkle cookie

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 20% automatic gratuity of which 100% will be paid to your service staff.

**we do NOT accept cash payment, thanks !**

**(We are not a nut-free facility.)**