

dinner summer '24

prologue

P

carrot ginger coconut soup | \$11 | **Veg /GF/nut allergy**
peanut butter, red chili flake, garlic, vegetable stock

R

house cured lox | \$22 |
fennel, cornichon, capers, stone ground mustard, heirloom tomato, crostini

E

romaine heart tower | \$12 | **Vegan/GF/DF**
icicle lettuce, sherry vinaigrette, tomato confit, shaved asparagus & carrot

D

PNW seafood wedge salad | \$25 | **GF**
iceberg, smoked bay scallop, Oregon bay shrimp, dungeness crab, tarragon vinaigrette, pepita, bacon, blue cheese

D

entrée

pan seared colossal scallops | \$38 |
carrots, peas, cous cous, champagne beurre blanc

sardinian grilled vegetable plate | \$22 | **Vegan /GF**
squash, marinated artichoke hearts, roasted tomato, red quinoa, polenta, fennel

baked prosciutto wrapped alaskan cod | \$28 | **shellfish allergy**
risotto cake, sherry-lobster cream sauce, flashed pea vines, peppadew

D

herb roasted lamb chop | \$42 |
toasted fregola, apricot tomato jus, demi-glace, shaved asparagus & carrot

E

dessert

strawberry rhubarb napolean | \$15 |
crème legere, strawberry rhubarb compote, crispy phyllo

crème brulee | \$14 |
garnished with seasonal berries & mint leaves

chocolate trilogy | \$15 | **GF**
chocolate layer cake, dark & white chocolate mousse, ganache, vanilla chantilly cream

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 are not a nut-free facility.)

we do *NOT* accept cash payment, thanks !