

dinner winter '24



prologue

razor clam chowder | \$15 | *shellfish allergy*
yukon gold potato, cream, thyme

steak carpaccio salad | \$22 |
painted hills seared beef tenderloin slices, arugula, EVOO, pickled red onion, tomato jam, mozzarella pearls, sherry vinaigrette

lacinato kale salad | \$15 |
tender Tuscan kale, farro, quinoa, ruby red grapefruit, mandarin orange vinaigrette

international & domestic cheese board | \$16 |
served with crackers and seasonal fruit

entrée

pan-seared stuffed chicken breast | \$28 |
spinach, apples, jasmine rice medley, roasted heirloom carrots, spiced apple jus

bouillabaisse | \$34 | *shellfish allergy*
butter clams, mussels, prawns, alaskan cod, simmered in lobster saffron-fennel broth, garlic herb crostini

mediterranean braised lamb shank | \$32 |
five hour braised lamb, roasted baby carrots, porcini mushroom gnocchi

grilled vegetable napoleon | \$25 |
tower of grilled zucchini, eggplant, oven-dried tomatoes, portobello mushrooms, spinach and fennel on smoked tomato sauce & olive relish

dessert

NY cheesecake with meyer lemon curd | \$12 |

tiramisu with coffee gaufrette | \$13

swan lake cream puff | \$14 |
swan-shaped pastry with light pastry cream & dollop of huckleberry center

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 !