

dinner fall '24

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prologue

pozole rojo - pork soup | \$12 | GF
hominy, garnished with cabbage, radish & cilantro

cheese plate royale | \$15 | VEG (GF crackers upon request)
goat cheese, triple cream brie, coconut gouda, fig & honey, crocantini crackers

greek style cucumber, tomato & feta salad | \$12 | GF/VEG
persian cucumbers, heirloom tomatoes, mixed olives, feta, red onions, red wine vinaigrette

arugula and red quinoa salad | \$12 | GF/VEGAN
creamy avocado, black beans, kernal corn, sweet pepper drops, zesty lime-cilantro dressing

entree

braised lamb shank | \$30 | GF
rich massaman curry, basmati rice and baby garlic roasted gold potatoes

roasted jidori chicken breast | \$25 |
spiced cous cous, apple cider cream, japanese sweet potato, brussels sprouts

roast new york striploin steak | \$30 | GF
porcini mushroom crusted, parsnip "mashed potatoes," coffee demi-glace, honey glazed baby carrots and caramelized cipollini onions

zucchini & yellow squash ravioli pomodoro | \$25 | VEG
spinach, feta cheese, olive and artichoke heart filling, roasted elephant garlic, cauliflower, cremini mushrooms, sauce pomodoro

dessert

french kouign amann | \$12 |
lemon curd and blueberries

strawberry charlotte | \$13 |
strawberry cream and ladyfingers

chocolate mousse cake | \$13 | GF
coconut and raspberry accents

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 !