



charcuterie and cheese platter | \$26 | GF option*

house smoked sausage, prosciutto, coppa, manchego, coconut gouda, french brie, mandarin marmalade, cranberry mustard sauce & assorted crackers*

shrimp louie salad | \$20 |

bay shrimp, living lettuce, persian cucumber, hard-boiled egg, asparagus, pickled red onion & louie dressing

spinach & avocado salad | \$16 | DF

washington spinach, pickled onion, pepitas, blueberry, feta cheese, honey-lemon poppyseed dressing

louisiana-style jambalaya | \$25 | GF/DF

in-house andouille sausage, shrimp in a zesty seasoned creole broth with brown & white rice



"veg plate!" | \$25 | VEGAN

lentil dahl, roasted butternut squash & cauliflower, local wild mushrooms & sri lankan green beans sautéed in extra virgin olive oil, pomegranate molasses

curried boneless chicken breast | \$30 | GF/DF

basmati rice, squash, dried cranberries, apricots, mango chutney, roasted sweet potato, green beans

smoked bone-in pork prime rib | \$36 | DF

served with pumpkin gnocchi, brussels sprouts, bacon, mustard vinaigrette, foraged mushrooms

beef short rib agnolotti | \$32 |

stuffed pasta with braised short rib, polenta, heirloom tomato demi-glace, parmesan fonduta, broccolini



JEWELS entremets trio | \$15 |

"emeralds" apple pie..."rubies" cranberry compote..."diamonds" pumpkin pie...

chai-poached apple spice cake | \$13 | nut allergy

served with fennel cream and toasted pecans

pumpkin cheesecake | \$14 |

smoked maple cream, toasted graham cracker crust, tuile "leaf"

gingerbread mocha tart | \$13 |

finished with frosted cranberries

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.)