

dinner midwinter

P

prologue

razor clam chowder | \$15 |
new england style: cream, potato, bacon & thyme

R

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

E

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

I

burrata salad | \$13 |
burrata nestled in crouton "crown," parm crisp, greens, tomatoes, prosciutto chip with pesto & balsamic vin.

D

entrée

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

roasted spanish-style chicken | \$25 | nut allergy
jidori chicken breast, sofrito rice w/ marcona almond, castelvetro olives, roasted tomato, pickled onion, orange-madeira sauce

D

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

E

jumbo stuffed portobello | \$25 | VEG/GF
roasted portobello mushroom stuffed with spinach, artichoke, fennel, leek, garlic, ricotta & parm parsnip mashers, himalayan rice on porcini gravy & pickled peppers

Dessert

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

strawberry charlotte | \$13 |
strawberry cream and ladyfingers

chocolate mousse cake | \$13 | GF/VEGAN
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 !