

dinner spring

P

prologue

razor clam chowder | \$16 | shellfish allergy
new england style: cream, potato, bacon & thyme

short rib onion soup | \$22 |
bone stock, onions, sherry, braised beef short rib, gruyere cheese gratinee

dungeness crab hushpuppies | \$17 | shellfish allergy
remoulade dipping sauce

marinated grilled chicken salad | \$22 | GF
mixed greens, avocado lime dressing, grilled corn, pickled veggies, sliced red radish

caribbean shrimp salad | \$26 | GF/shellfish allergy
chilled butter-poached shrimp, red oak lettuce, mango slices, pickled red onion, bell pepper, watermelon radish, pea shoots, mango vinaigrette

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entree

alaskan cod fillet | \$39 | GF
pan-seared furikake seasoned cod, shaved asparagus, forbidden jasmine rice, pickled seaweed salad, ginger butter sauce

roasted petite beef tender | \$37 |
red wine shallot-garlic & rosemary marinade, sauteed spinach, tomato confit, olives & garlic anisette, artichoke, farro, drizzle of balsamic glaze

sea scallops & shrimp | \$46 | GF/ shellfish allergy
seared scallops & shrimp, creamy polenta, peas prepared two ways, smoky tomato beurre blanc

“zoodles” w/ smoked pomodoro sauce | \$27 | *VEGAN/GF
zucchini vegetable “noodles,” smokey tomato, garlic, oyster mushrooms, (optional - parm*)

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dessert

macaron trio | \$15 | GF/ nut allergy
peaches & cream, chocolate, goat cheese & fig

passion fruit and white chocolate mousse | \$14 | GF/VEGAN
brownie, granola

honey lemon chiffon tart | \$13 |
with blueberry macron

chocolate hazelnut layer cake | \$14 | nut allergy
(yummy)

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 !