

dinner spring '26

P

prologue

green goddess salad | \$16 | GF/vegan

mixed baby lettuces, shaved asparagus & carrots, radishes, baby cucumbers, yucca chips, creamy herb dressing

R

superfood power salad | \$18 | vegan

lacinato kale, blueberries, spinach, broccolini, red quinoa, avocado, meyer lemon- lavender vinaigrette

E

ahi poke tuna | \$25 | GF

sweet ginger garlic tamari glazed tuna, pickled ginger wasabi and wakame seaweed salad

antipasto | \$18 | nut allergy (GF upon request)

selection of cured artisan cheeses & cured meats imported and domestic, dried fruit, nuts, pickled vegetables, preserves, crackers

E

entrée

pork belly with spring peas | \$28 | GF

baby carrots, fermented fennel, red bell pepper salad, mint and pea vine garnish

balsamic & fig chicken breast | \$27 |

apricot and cherry cous cous with radicchio & pepper drops, served with steamed citrus broccolini

stuffed summer squash | \$26 | GF/vegan

summer squash stuffed with sauteed garlic sesame sugar snap peas, cremini mushroom dashi with asparagus tips, roasted garlic fingerling potatoes

turkish style lamb | \$34 | GF

baharat spiced grilled lamb skewers, purple mashed potato, grilled summer squash, eggplant, fennel, sweet peppers

northwest bouillabaisse | \$37 | shellfish allergy

poached prawns, clams, mussels, scallops and cod simmered in saffron fish stock, crispy artisan crostini

E

dessert

crème brûlées | \$14 |

vegan chocolate cake | \$15 | vegan/GF/almond allergy

bundt cake slice with ganache, matcha dusting

french kouign amann | \$12 |

puff pastry, lemon curd and blueberries

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 !