

DINNER

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appetizer

Prosciutto, Asparagus, and Celery Salad (Gluten-Free, Nut-Free) | 9
arugula, parsley, capers, green olives, sherry vinaigrette, ricotta salata

Roasted Golden Beet and Frisee Salad (Gluten-Free) | 8
white balsamic vinaigrette, feta cheese, toasted filberts

Pickled Radish Salad (Gluten-Free) | 9
almonds, cucumber, carrot, egg, dill yogurt

Endive Salad (Vegan) | 9
hazelnut Dijon dressing, grapes, crispy shallots

entree

Braised Beef Short Rib Bolognese (Nut-Free) | 29
potato gnocchi, tomato and fennel sauce, Italian sausage, grana Padano

Salt Crusted Roast Leg of Lamb (Gluten-Free, Nut-Free) | 25
cucumber, caper, roasted pepper salad, creamy polenta, caper salsa verde

Asparagus and King Crab Bisque (Nut-Free) | 30
poached king crab legs, asparagus and crème fraîche, fresh dill

Grilled Vegetable Tower (Vegan) | 24
mushrooms, eggplant, red pepper, zucchini, squash, sesame and chickpea mash, avocado crema, kale chips

dessert

Champagne Apple Crème Brulee (Gluten-Free) | 9
spiced apple crème brulee, champagne-poached apples, vanilla crème

Pomegranate Black Tea Entremet | 9
earl grey sponge cake, pomegranate mousse, chocolate ganache, earl grey pate brisee, pomegranate coulis

White Chocolate Brandied Cherry Mousse | 9
white chocolate glaze, brandied cherry mousse, vanilla sponge cake

Flourless Chocolate Torte (Gluten-Free) | 9
berry coulis, fresh berries, whipped cream

*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 single check with an 18% automatic gratuity of which 100% will be paid to the service staff

We are not a nut-free facility. Fall/Winter Menu 2021

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified