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prologue

Garlic Soup | 10

Parmesan crostini, sage, garlic chip, garlic fermented honey

Radicchio Salad | 10 (gluten-free)

watercress, Brussels sprouts, mustard infusion, shaved blue cheese, crispy farro

Leaves of the Season | 12 (gluten-free, vegan)

lacinato kale, winter spiced walnut brittle, pickled fall fruit, fermented garlic Parmesan vinaigrette

Burrata | 12 (vegan)

roasted grapes, tarragon, grape reduction, allium ash, crostini

entrée

Heirloom Chicken | 25

Mary's Heirloom chicken, melted leeks, brown butter mushrooms, savory bread pudding, natural jus

Cod | 35 (gluten-free)

roasted garlic potatoes, charred broccolini, garlic chips, crispy thyme, truffle

Braised Lamb Mezzeluna | 30

house made pasta, lamb reduction, walnuts, buttered peas

Risotto | 28 (gluten-free, vegan)

Kobocha squash, walnut "parmesan," roasted wild mushrooms

dessert

Crème Brûlée | 9 (gluten-free)

espresso crème brûlée, chocolate tuile

Snowglobe | 10 (gluten-free)

chocolate sponge, chocolate ganache, coconut mousse, toasted marshmallow

the Nutcracker | 12

maple sponge, praline mousse, toasted biscuit ganache, hazelnut praline

Tropical Tart | 10

passion fruit curd, jasmine meringue, Chantilly crème, lemon coulee, star fruit

*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.)

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified | #dinnermenu 11.26.21