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prologue

- Salmon Lox | 12**
cream cheese, preserved pickles, hardboiled egg, toasted bagel
- Mixed Green Salad | 10**
grapes, apples, Whatcom blue cheese, walnut brittle, Meyer lemon vinaigrette
- Burrata | 10**
roasted grapes, tarragon, grape reduction, allium ash, crostini

entrée

- Roasted Chicken | 30**
Mary’s Heirloom chicken, melted leeks, brown butter mushrooms, savory bread pudding, natural jus
- Braised Pork Belly | 25**
scrambled Fontina cheese eggs, oven roasted potatoes, honey-lemon reduction
- French Toast | 20**
battered brioche with warm fruit compote

*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