

## brunch



## prologue

### **Salmon Lox | 14**

housemade lox, herbed cream cheese, pickles, egg, citronette greens, toasted bagel

### **Grilled Asparagus Terrine | 12**

wrapped in prosciutto, six-minute ramen egg, almond purée, almond foam, shaved asparagus, balsamic reduction, homemade walnut bread

### **Endive Salad | 11**

onion soubise, rye crumble, bocarones, preserved lemon, Parmesan, herbs

## entrée

### **Pain Perdue | 20**

battered brioche, charred pineapple chutney, sugar dust

### **Grilled Pork Belly | 28**

scrambled eggs, smoked tomato, roasted red potatoes, honey-lemon reduction

### **Flower Farfalle | 25**

hand-made pasta, sweet peas, fava bean, preserved lemon, parmesan “snow,” organic egg yolk, guanciale lardons

## dessert

### **Blueberry Tart | 12**

Amarone-blistered blueberries, mascarpone, amaretto sabayon, candied basil

### **Seasonal Fruit Plate | 10**

selection of seasonal fruits fruit...on a plate

\*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.)

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**we do *NOT* accept cash payment, thanks !**