



Buffet

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variety bread & butter
plated salad: seasonal mix with ginger-peach vinaigrette

Appetizers

- shrimp cocktail
- charcuterie cone
- turkey mini sliders

Entrees

- classic coq au vin
- northwest seafood cioppino
- braised beef shortribs
- red quinoa & roasted squash medley

Sides

- yukon garlic potatoes
- crispy brussels sprouts
- farfalle alfredo
- forbidden rice pilaf

Desserts

- assorted fresh baked cookies
- selection of petit fours & french pastry bites

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\$45 per person + 20% service charge

*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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