

Dinner T&I

P

R

E

L

D

D

E

prologue

Yellow Tail Tuna | 15

green tomato jus, edamame horseradish puree, pea shoots, chili threads

Beef Carpaccio | 26

horseradish cream, basil oil, balsamic reduction, Parmesan

Charred Octopus | 15

prosciutto, salsa verde, saffron foam, frisee

Italian Salad | 12

lettuce, radicchio, plum vinaigrette, balsamic reduction, heirloom tomato, pickled onion, basil

Caesar Salad | 13

whole leaf romaine, Spanish anchovies, house made croutons, paprika

Roasted Garlic Soup | 14

fried sage, fermented honey

entrée

Sausage, Sauerkraut & Spaetzle | 33

Seared Crispy Tofu | 30

mushrooms, vegetable demi, green beans, delicata squash

Duck Leg Confit | 35

white beans, duck jus, rapini

Tuscan Farfalle Pasta | 30

forest mix mushrooms, Grana Padano, brodo

8oz Beef Striploin | 40

(sous-vide 128' F) truffle mashed potatoes, green beans, scotch demi-glace

dessert

Passionfruit-Strawberry Chocolate Bombe | 12

Tiramisu | 12

Key Lime Cheesecake | 12

White Chocolate Tower | 12

Cheese Plate for Two | 24

*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 5/7/22

we do *NOT* accept cash payment, thanks !