

Dinner Fall 2022

P

prologue

Yellow Tail Tuna | 15

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

Salmon Bao Buns | 18

BBQ salmon, bao buns, sea urchin aioli, cucumber, pepper flakes, radish sprouts

Beef Carpaccio | 26

horseradish cream, basil oil, balsamic reduction, Parmesan

Asian Veggie Rolls | 15

shitake mushrooms, butter lettuce, cucumber, basil, radish, kumquat-olive oil vinaigrette

Charred Octopus | 15

prosciutto, yuzu kosho salsa verde, saffron foam, frisee

Italian Salad | 12

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

Chilled Soup | 14

local green vegetables, spot prawn ceviche, spot prawn roe

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entrée

Seared Crispy Tofu | 30

shitake mushrooms, vegetable demi, green beans, pepper relish

Duck Breast | 40

smoked duck breast, grilled mushroom, mushroom risotto, miso butter jus

Tuscan Farfalle Pasta | 30

chanterelles, Grana Padano, brodo

8oz Beef Striploin | 40

(sous-vide 128' F) citrus salsa verde, green beans, crispy rice

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dessert

Passionfruit-Strawberry Chocolate Bombe | 12

Tiramisu | 12

Key Lime Cheesecake | 12

White Chocolate Tower | 12

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

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