

dinner

P

R

E

L

D

D

E

prologue

Sweet Pea Bisque | 10

guanciale lardons, pickled carrots, pea shoots, crème fraîche, focaccia crouton, black garlic-walnut “parm”

Grilled Asparagus Terrine | 12

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

Endive Salad | 11

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

Rillettes du Porc | 14

grilled sourdough, cornichon, rhubarb chutney, garlic confit, citrus-herb salad

entrée

Grilled Trout | 32 (gluten free)

braised fennel, caper-olive relish, bitter greens citronette, pinenuts, onion soubise, saffron “air”

Short Rib | 40 (gluten free)

cured rib, pommes fondant, porcini demi, black garlic-shallot creme, toasted hazelnuts, roasted radish

Flower Farfalle | 25

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

Farro Risotto | 28

asparagus, glazed pearl onions, sunchoke purée, braised chard

dessert

Blueberry Tart | 12

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

Cheesecake | 14

goatmilk cheesecake, rhubarb marmalade, dehydrated strawberries, gingersnap crumb, pistachio, black thyme ice cream

Opera Cake | 16 (almond)

orgeat-infused jaconde, carob reduction, raspberry snow, foie gras mousse truffle

*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 !