

"lunch"

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prologue

Sweet Pea Bisque | 10

guanciaie 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 | 26 (gluten free)

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

Short Rib | 30 (gluten free)

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

Fettuccine | 25

hand-made pasta, sweet peas, fava bean, preserved lemon, Parmesan "snow," organic egg yolk, guanciaie lardons

Farro Risotto | 18

asparagus, glazed pearl onions, sunchoke purée, braised chard

dessert

Tiramisu | 10

Key Lime Cheesecake | 10

Chocolate (passionfruit-strawberry) Bombe | 10

*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 |

we do *NOT* accept cash payment, thanks !