

lunch

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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, almond foam, shaved asparagus, balsamic reduction, homemade walnut bread

Endive Salad | 11

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

Caesar Salad | 12

artisan romaine leaves, grain mustard infusion, shaved Parmesan, croutons

entrée

House Reuben | 20

rye bread, braised short rib, pickled cabbage, sage derby, harissa rouille, house potato chips

Chicken Salad | 16

fresh baked croissant, confit heirloom chicken, fines herbs-Meyer lemon vinaigrette, bitter greens, confit garlic aioli, house potato chips

Grilled Cheese | 14

fresh baked sourdough, signature blend of cheeses, pickled veg, house potato chips

Flower Farfalle | 25

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

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 !