

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 | #lunchmenu 4/1/22

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