

brunch summer '23

PRELUDE

*prologue*

**arugula watermelon feta salad** | \$12 | **VEG/GF**

ripe watermelon tossed with mint & arugula and orange-citrus vin., crowned with feta cheese

**cantaloupe & mozzarella caprese salad** | \$13 | **GF**

cantaloupe spheres and fresh bocconcini, basil & prosciutto ribbons tossed with white-balsamic vin.

**mushroom strudel** | \$16 | **VEG**

flakey phyllo pastry filled with sautéed mushrooms, cambozola cream sauce & port reduction

**lobster bisque** | \$15 | *shellfish allergy*

classic lobster soup, lobster stock, heavy cream, hint of cayenne, herb oil drizzle

*entrée*

**spinach frittata & chorizo gravy with buttermilk biscuits** | \$16 |

eggs, spinach, onion & garlic, parmesan reggiano

**croissant BLT sandwich** | \$20 |

bacon, lettuce and tomato, roasted garlic lemon-thyme aioli, served with fresh fruit

**pan-seared netherland fresh steelhead** | \$28 | **GF**

jasmine rice blend, fiddlehead ferns, yuzo vinaigrette, asparagus

**port wine-braised beef short rib** | \$32 | **GF**

port jus, creamy polenta, fennel salad, microgreens

*dessert*

**vanilla bean panna cotta with marionberry sauce** | \$12 | **GF**

**cheesecake and strawberry-rhubarb compote** | \$12

**flourless chocolate decadence cake with raspberry** | \$12 | **GF**

**international cheese and assorted seasonal fruit** | \$15

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.)

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