

dinner 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

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

jasmine rice blend, fiddlehead ferns, yuzu vinaigrette, asparagus

prime rib carne asada tacos | \$28 |

flour tortillas, salsas: tropical fesca & roja, & mojo, pickled red onion, lime, cilantro

chicken scarpariello | \$25 | **GF**

yukon mashed potato, organic chicken breast & leg, sweet Italian sausage, peppadew & pickled peppers, sage, thyme, onions

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 !