

lunch-brunch spring '23



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 | VEG/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 !