

**lunch-brunch spring '23**

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## 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 !**