

lunchbrunch 2023

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prologue

living lettuce salad | \$12 | **VEG/GF**

ginger dressing, cucumbers, noodles, root vegetables, sesame

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

sesame, sherry vin, opal apple, cranberry, pears, grapes, citrus

carrot soup | \$12 | **VEG/GF/nut allergy**

ginger, coconut, peanut, chili arbol, jasmine rice

pork belly | \$18 | **GF**

pure maple syrup, saffron risotto, brussels sprouts, apple cider

entrée

cheesy scrambled eggs | \$16 |

grana padano, nori, "winterspice" hash; butternut squash, rib-eye beef, potato

classic croque monsieur | \$20 |

béchamel, gruyere, parisian ham

miso-marinated sockeye salmon | \$30 | **GF**

tamari glaze, garlic noodles, baby carrots, baby bok choy

pappardelle pasta | \$27 | **VEG**

harissa garlic cream, ratatouille, spinach, garlic ciabatta

dessert

chocolate meringue mousse | \$12 | **GF**

imported & domestic cheese and seasonal fruit | \$15

mixed berry cheesecake | \$12

tiramisu | \$12

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 | #dinnermenu 11.26.21

we do *NOT* accept cash payment, thanks !