

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 | \$20 | GF pure maple syrup, saffron risotto, brussels sprouts, apple cider

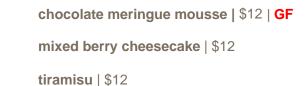
classic croque monsieur | \$20 | béchamel, gruyere, parisian ham

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miso-marinated sockeye salmon | \$28 | GF tamari glaze, garlic noodles, baby carrots, baby bok choy

pappardelle pasta | \$25 | VEG harissa garlic cream, ratatouille, spinach, garlic ciabatta





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. (We are not a nut-free facility.)