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DINNER

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Heiko Zemke

## act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Tuna and Hamachi Crudo, Jalapeno, Garlic, Avocado, Peppers, Curry Oil, Micro Cilantro	16
The Mediterranean, Hummus, Tapenade, Baba Ganoush, Anchovies, Olives, Peppers, Feta	14
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14

## act two

Heirloom Tomato Soup, Pine Nuts, Parmesan, Basil Oil, Garlic Chips	12
Farro Salad, Apple, Cranberry, Almonds, Arugula, Radish, Cider Vinaigrette	14
Shrimp Cocktail, Smoked Bacon, Spring Greens, Grilled Lemon	15
Kale Caesar, Romaine, Cherry Tomatoes, Manchego, Herb Croutons	11

## act three

Herbed Chicken Breast, Truffle Leek Bread Pudding, Haricot Vert, Chicken Jus <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	26
Steamed Salmon, English Peas, Tomato, Pea Vines, Radish, Preserved Lemon <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	29
Spinach and Ricotta Ravioli, Spring Vegetable Succotash, Basil Cream, Parmesan <i>Pair with Clos des Lumieres Dry Rose, \$10 glass/\$30 bottle</i>	24
Pork Tenderloin, Rhubarb Conserve, Arugula, Fennel, Almonds, Yukons, Port Reduction <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	27

## finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Lemon Pie, Cashew Graham Cracker Crunch, Vanilla, Berry Coulis	8
Strawberry Shortcake, Pistachio Brittle, Micro Basil, Strawberry Curd	8
Rhubarb Tart, Orange Sherbet, Grand Marnier Reduction	8
"Eton Mess" Meringue, Mixed Berries, Chantilly Cream	8

\*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 single check with an 18% automatic gratuity, of that 100% will go to the service staff.