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DINNER

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments	14
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14
Beetroot and Vodka Cured Salmon , Pickled Vegetables, Garlic, Lemon Cream	14

act two

Roasted Red Pepper Soup , Tomato Salad and Pesto	10
Baby Iceberg Salad , Heirloom Tomatoes, Bacon, Basil, Herb Garlic Dressing	12
Port Poached Pear , Goat Cheese Mousse, Walnuts, Frisee, Balsamic, Focaccia	13
Farm House Green Salad , Red Onion, Croutons, Strawberries, Blue Cheese, Apple Cider	11

act three

Grilled Pork Rack , Onion Bread Pudding, Spinach, Apple and Ground Mustard Sauce <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	26
Sautéed Salmon , Herb Potato Puree, Broccolini, Cherry Tomatoes and Herb Vinaigrette <i>Pair with elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	28
Braised Beef Pot Pie , Roasted Vegetables, Rosemary Crust and Red Wine Sauce <i>Pair with Mt. Veeder Cabernet, \$18 glass/\$66 bottle</i>	26
Goat Cheese Polenta Cakes , Ratatouille, Basil, Toasted Pine Nuts and Pesto <i>Pair with Clos de les Lumieres Rose, \$10 glass/\$30 bottle</i>	24

finale

Assorted Ice Creams or Sorbet , Please ask your server for today's choices	7
"S'MORES" with Chocolate Mousse and Raspberry Jelly	8
Pear Pudding with Vanilla Anglaise and Candied Walnuts	8
Lemon Tart with Strawberries, Basil, Salted Almonds and Whipped Cream	8
Vanilla Custard with Caramel Gelee	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.