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DINNER

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Heiko Zemke

## act one

<b>Marinated Castelvetrano Olives</b> with Orange and Lemon Peel, Thyme	8
<b>Artisan Cheese Plate</b> , House-made Preserves and Traditional Accompaniments	14
<b>Smoked Salmon Salad</b> , Warm Lentils, Frisee, Egg and Mustard Vinaigrette	14
<b>Antipasto</b> , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14

## act two

<b>Roasted Corn Soup</b> , Sour Cream, Tomato Salad and Cilantro Garlic Oil	10
<b>Bibb Salad</b> , Blue Cheese, Bacon, Tomatoes, Red Onion, Cucumber, Herb Cream Dressing	12
<b>Grilled Endive Salad</b> , Poached Pear, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette	13
<b>Farmhouse Green Salad</b> , Crisp Vegetables and Balsamic Vinaigrette	11

## act three

<b>Pesto Brushed Chicken</b> , Red Pepper Puree, Squash and Olive Rosemary Sauce <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	26
<b>Sautéed Salmon</b> , Warm Potato Salad, Tomatoes, Green Onion and Mustard Vinaigrette <i>Pair with Chateau Reynon Bordeaux Blanc, \$12 glass/\$38 bottle</i>	30
<b>Beef Short Rib</b> , Baby Carrots, Fingerlings, Braised Greens and Red Wine Sauce <i>Pair with Guigal Crozes-Hermitage, \$16 glass/\$54 bottle</i>	29
<b>Ricotta Tortellini</b> , Caramelized Onion Cream, Roasted Tomatoes and Asparagus <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	26

## finale

<b>Assorted Ice Creams or Sorbet</b> , Please ask your server for today's choices	7
<b>Espresso Cake</b> with Hazelnut Gelato	8
<b>Cinnamon Apple Bread Pudding</b> with Vanilla Anglaise and Salted Caramel	8
<b>Chocolate Napoleon</b> with Brandied Cherries and Chocolate Truffle Sauce	8
<b>Vanilla Crème Brulee</b> with Cranberry and Orange Compote	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.