



act one

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| Marinated Castelvetrano Olives with Citrus Peel, Thyme | 8 |
| Artisan Cheese Plate, House-made Preserves | 14 |
| Mushroom Stuffed Eggs with Herb Salad and Truffle Oil | 14 |
| Smoked Salmon Toast, with Herb Butter | 16 |
| Antipasto, Assorted Charcuterie, Cornichons, Mustard Roe | 16 |

act two

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| Potato Soup, Carrot, Onion, Sour Cream, Dill | 9 |
| Roasted Root Salad, Potato, Carrot, Gherkins, Peas, Mustard Vinaigrette | 11 |
| Green Salad, Tomatoes, Cucumber, Cottage Cheese, Soft Herb Olive Oil | 12 |
| Arugula Salad, Almonds, Grilled Red Onion, Pears, Feta and Champagne Vinaigrette | 12 |

act three

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| Goulash, Short Rib, Pearl Onions, Mushrooms, Pasta <i>Pair with Mt. Veeder Cabernet Sauvignon, \$18 glass/\$66 bottle</i> | 29 |
| Roasted Chicken Breast, Black Berry Ketchup, Roasted Red Potatoes, Haricot Vert <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i> | 27 |
| Rainbow Trout, Saffron Cous Cous, Zucchini, Yellow Squash, Macadamia Sauce <i>Pair with Januick Cold Creek Chardonnay, \$16 glass/\$54 bottle</i> | 28 |
| Veggie Sausage with Red Cabbage, Goat Cheese Dumplings, Roasted Vegetable Gravy <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i> | 24 |

finale

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| Assorted Ice Creams or Sorbet, Please ask your server for today's choices | 7 |
| Ginger Cookies with Earl Grey Tea | 8 |
| Bundt Cake with Rum Sauce | 9 |
| Bavarian Cake with Brandied Cherries and Chocolate Truffle Sauce | 9 |
| Rødgrød with Whipped 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.