



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
Potato Soup, Carrot, Onion, Sour Cream, Dill	g
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	

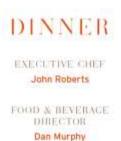


Goulash, Short Rib, Pearl Onions, Mushrooms, Pasta

Pair with Mt. Veeder Cabernet Sauvignon, \$18 glass/\$66 bottle

Roasted Chicken Breast, Black Berry Ketchup, Roasted Red Potatoes, Haricot Vert Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle	27
Rainbow Trout, Saffron Cous Cous, Zucchini, Yellow Squash, Macadamia Sauce Pair with Januick Cold Creek Chardonnay, \$16 glass/\$54 bottle	28
<b>Veggie Sausage</b> with Red Cabbage, Goat Cheese Dumplings, Roasted Vegetable Gravy <i>Pair with Elk Cove Pinot Gris</i> , \$13 glass/\$46 bottle	24

29



finalé

Assorted Ice Creams or Sorbet, Please ask your server for today's choices 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

\*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.