



act one

Marinated Castelvetro Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Scallop Ceviche, Apple, Jalapeno, Garlic, Avocado, Peppers, Curry Oil, Micro Cilantro*	16
Beef Carpaccio, Arugula, Artichoke, Parmesan, Lemon, Capers, Black Truffle*	17
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe*	14

act two

Asparagus Soup, Lemon Crème Fraiche, Garlic Oil, Tomato, Herb Salad	12
Heirloom Tomato Salad, Mozzarella, Balsamic Reduction, Crisp Shallots, Basil, Potato Toast	14
Arugula Salad, Point Reyes, Walnuts, Pears, Citrus Vinaigrette, Port Reduction	12
Smoked Duck Salad, Frisee, Fingerlings, French Beans, Cherry Tomatoes, Mustard Vinegar	14

act three

Herbed Chicken Breast, Crushed Fingerling, Haricot Vert, Wild Mushrooms, Chicken Jus	29
<i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	
Steamed Halibut, Saffron Risotto, Mussels, Peas, Tomatoes, Crisp Leeks, Saffron Emulsion	36
<i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	
Grilled Vegetable Lasagna, Parmesan, Smoked Tomato Sauce, Micro Basil	26
<i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	
New York Steak, Horseradish Puree, Vegetable Gratin, Onion Jam, Red Wine Demi-Glace	35
<i>Pair with Canalicchio di Sopra Brunello di Montalcino, \$25 glass/\$80 bottle</i>	

finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Citrus Cake, Lemon Curd, Red Wine Strawberries, Pistachio, Vanilla, Basil	8
"PB+J" Brioche, Peanut Butter Ice Cream, Chocolate Truffle Ganache, Griottine Conserve	9
Rhubarb Bread Pudding, Crème Anglaise, Marcona Almond Crunch	8
Espresso Crème Brulee, Chocolate Caramel Turtle	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.