



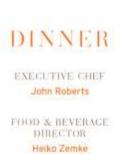
Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Beef and Black Truffle Terrine, Onion Jam, Artichokes, and Chimichurri	15
Smoked Salmon Salad, Warm Lentils, Frisee, Egg and Mustard Vinaigrette	14
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14



Roasted Corn Chowder, Crème Fraiche and Black Truffle	11
Wedge Salad, Rogue Creamery Blue, Prosciutto, Pickled Onions, White Balsamic Vinaigrette	14
Grilled Endive Salad, Poached Pear, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette	13
Mediterranean Vegetable Salad, Focaccia, Lemon Basil Cream and Pickled Anchovies	13

act three

Pan-Seared Chicken Breast, Black Truffle Risotto, Mushroom Ragout, Leeks and Sherry Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle	29
Sautéed Salmon , Cauliflower Puree, Tomatoes, Green Onion, Arugula and Brown Butter <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	35
Beef Short Rib , Baby Carrots, Mustard Mash, Braised Greens and Caramelized Onions Pair with Januick Cabernet Sauvignon, \$16 glass/\$54 bottle	34
Pumpkin Sage Ravioli, Goat Cheese Cream and Chestnut Pistachio Streusel Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle	26





Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Eggnog and Cranberry Panna Cotta with Marmalade and Basil Syrup	8
Cinnamon Apple Bread Pudding with Vanilla Anglaise and Salted Caramel	8
Chocolate Napoleon with Brandied Cherries and Chocolate Truffle Sauce	8
Hazelnut Crème Brulee with Spiced Pear 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.