



Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	15
Beet Root and Vodka Cured Salmon, Pickled Vegetables, Orange Cream, Fennel	14
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

8

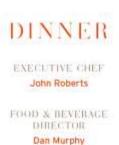
Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme

## act two

White Gazpacho with Grape, Marcona Almonds, Bleu Cheese, Endive	10
Grilled Halloumi Salad with Watermelon, Watercress, Pistachio, Honey Vinaigrette	14
Fresh and Grilled Radicchio Salad with Prosciutto, Bleu, Chives and Sherry Vinaigrette	13
Spinach and Strawberry with Fresh Ricotta and Sweet Paprika Dressing	13

## act three

<b>Seared Trout</b> with Orange Leek Beurre Blanc, Roasted Artichokes, Fingerling Potatoes <i>Pair with Loimer Grüner Veltliner Langenlois, \$13 glass/\$46 bottle</i>	3′
Goat Cheese Polenta Cakes with Arugula Sorrel Pesto, Tomato, Poached Egg Pair with Clos de les Lumieres Rosé, \$10 glass/\$30 bottle	26
Roasted Chicken Breast with Asparagus, Cauliflower Mash, Lemon Oil Pair with Januik Chardonnay Cold Creek Vineyard, \$16 glass/\$46 bottle	29
Grilled Pork Rack with Spicy Mustard Chick Peas, Grilled Onion, Chard, Poached Radish	30



finalé

Pair with Guigal Crozes-Hermitage, \$16 glass/\$54 bottle

Assorted Ice Creams or Sorbet. Please ask your server for today's choices	7
Strawberry Ginger Panna Cotta with White Chocolate Pistachio Bark	8
Rhubarb Strudel with Vanilla Ice Cream and Caramel	8
Black Forest Crêpe Cake with Coconut Mousse	8
Lemon Tart with Blackberry Balsamic Whipped Cream	8

<sup>\*</sup>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.