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DINNER

EXECUTIVE CHEF
John RobertsFOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
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

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

Seared Trout with Orange Leek Beurre Blanc, Roasted Artichokes, Fingerling Potatoes <i>Pair with Loimer Grüner Veltliner Langenlois, \$13 glass/\$46 bottle</i>	31
Goat Cheese Polenta Cakes with Arugula Sorrel Pesto, Tomato, Poached Egg <i>Pair with Clos de les Lumieres Rosé, \$10 glass/\$30 bottle</i>	26
Roasted Chicken Breast with Asparagus, Cauliflower Mash, Lemon Oil <i>Pair with Januik Chardonnay Cold Creek Vineyard, \$16 glass/\$46 bottle</i>	29
Grilled Pork Rack with Spicy Mustard Chick Peas, Grilled Onion, Chard, Poached Radish <i>Pair with Guigal Crozes-Hermitage, \$16 glass/\$54 bottle</i>	30

finale

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

*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.