

DINNER

P

## appetizer

R

**Roasted Pumpkin Soup** | 13  
brie and crisp salami

E

**Barley Salad (Vegan)** | 9  
roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

L

**Black Pepper Seared Tuna** | 14  
giardiniera, marinated artichokes, olive tapenade

D

**Endive Salad (Vegan)** | 9  
hazelnut Dijon dressing, grapes, crispy shallots

D

## entrée

**Brown Butter Halibut** | 29  
brown butter, fresh corn salsa, yam puree

**Prime Rib** | 34  
pickled horseradish, roasted purple potato and young carrots

**Lamb Meatloaf** | 27  
bacon, braised greens, herbed polenta, golden raisin chutney

E

**Wild Mushroom Consommé (Vegan, Gluten-Free)** | 22  
tofu, fried black chick peas, red beet quinoa and jasmine pilaf, micro basil

## dessert

**Mint Chocolate Swiss Roll (Gluten-Free)** | 9  
chocolate sponge, peppermint crème and chocolate ganache

**Sugar Plum Mousse** | 9  
white chocolate glaze, plum jelly, pate sucee, sparkling sugar

**Eggnog Brûlée** | 9  
rum and spice custard, holiday cookie

**Coconut Cream Cake** | 9  
sponge cake, coconut cream, coconut flake, chocolate

\*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 which 100% will be paid to the service staff.

**We are not a nut-free facility.**

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified