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DINNER

EXECUTIVE CHEF
John RobertsFOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments	14
Cous Cous Salad , Apples, Onion, Cucumber, Cranberries, Feta and Balsamic Dressing	12
Smoked Duck , Frisee, Lentil Salad, Soft Boiled Egg and Grilled Baguette	15
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

act two

Butternut Squash Soup , Spiced Crème Fraiche and Maple	9
Bibb Salad , Macadamia, Apple, Manchego, Gingerbread and Persimmon Vinaigrette	12
Caesar Salad , Garlic and Parmesan Crostini and Pickled White Anchovies	11
Farm House Greens , Radish, Carrots, Cucumber, Tomatoes and Apple Cider Dressing	11

act three

Sautéed Salmon , Caramelized Onion Polenta, Haricot Vert and Verjus Sauce <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	29
Braised Short Rib , Parsnip Puree, Baby Carrots, Roasted Shallot and Brandy Braisaige <i>Pair with Januick Cabernet Sauvignon, \$16 glass/\$54 bottle</i>	30
Roasted Chicken Breast , Ratatouille, White Beans and Rosemary Chicken Jus <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	27
Pumpkin Ravioli , Sage, Mushrooms, Pine Nuts, Parmesan and Maple Brown Butter <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	24

finale

Assorted Ice Creams or Sorbet , <i>Please ask your server for today's choices</i>	7
Chocolate Bread Pudding with White Chocolate Sauce	9
Pear and Hazelnut Tart with Hazelnut Ice Cream and Salted Caramel	9
Eggnog and Cranberry Crème Brulee	8
Double Cream Cheese Cake with Candied Pecans and Spiced Pumpkin Puree	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.