



act one

Marinated Castelvetro Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments	14
Tuna Sashimi , Avocado Mousse, Spicy Soy, Taro Chips, Toasted Sesame Seeds	16
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

act two

Chilled English Pea Soup , Caviar, Lemon Crème Fraiche, Chervil	9
Vanilla Beets , Yogurt, Frisee, Hazelnut, Oranges, Rouge Blue Cheese	14
Mixed Green Salad , Radish, Carrot, Tomato, Cucumber and Apple Cider Dressing	12
Mozzarella , Heirloom Tomatoes, Herb Salad , Arugula Pesto, Grilled Baguette	14

act three

Sautéed Salmon , Haricot Verts, Fingerlings, Cherry Heirlooms, Spring Onions <i>Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle</i>	34
Chicken Saltimbocca , Polenta, Summer Squash, Rosemary Reduction <i>Pair with Januik Cold Creek Chardonnay, \$16 glass/\$54 bottle</i>	32
Beef Coulotte , Parsley Garlic Puree, Wild Mushrooms, Carrots, Pinot Reduction <i>Pair with Coulette-Guigal Crozes-Hermitage, \$16 glass/\$54 bottle</i>	34
Goat Cheese Tortellini , Summer Vegetables, Truffle Essence <i>Pair with Lumieres Rosé, \$10 glass/\$30 bottle</i>	28

finale

Assorted Ice Creams or Sorbet , <i>Please ask your server for today's choices</i>	7
Raspberry Napoleon , Vanilla Sponge, Raspberry Sauce	8
Passion Fruit Crème Brulee	8
Mixed Berry Pavlova with Blackberry Coulis	8
Chocolate Bread Pudding , Toasted Almond Custard	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.