



Marinated Castelvetrano 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



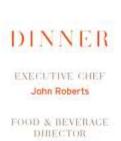
Chilled English Pea Soup, Caviar, Lemon Crème Fraiche, Chervil	9
Vanilla Beets, Yogurt, Frisee, Hazelnut, Oranges, Rouge Blue Cheese	14
Mixed Green Salad, Radish, Carrot, Tomato, Cucumber and Apple Cider Dressing	12
Mozzarella, Heirloom Tomatoes, Herb Salad, Arugula Pesto, Grilled Baguette	14

act three

Fall Will Elk Cove Fillot Gris, \$13 glass/\$40 bottle	
Chicken Saltimbocca, Polenta, Summer Squash, Rosemary Reduction Pair with Januik Cold Creek Chardonnay, \$16 glass/\$54 bottle	32
Beef Coulotte , Parsley Garlic Puree, Wild Mushrooms, Carrots, Pinot Reduction <i>Pair with Coulette-Guigal Crozes-Hermitage</i> , \$16 glass/\$54 bottle	34
Goat Cheese Tortellini, Summer Vegetables, Truffle Essence	28

34

Sautéed Salmon, Haricot Verts, Fingerlings, Cherry Heirlooms, Spring Onions



Dan Murphy

finalé

Pair with Lumieres Rosé, \$10 glass/\$30 bottle

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	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.