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EXECUTIVE CHEF

John Roberts

FOOD & BEVERAGE DIRECTOR

Dan Murphy

# act one

- Marinated Castelvetrano Olives** with Orange, Lemon Peel, Thyme 8
- Artisan Cheese Plate**, House-made Preserves and Traditional Accompaniments 14
- Antipasto**, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe 14

# act two

- Roasted Red Pepper Soup**, Sour Cream, Tomato Salad and Basil 10
- Farm House Green Salad**, Red Onion, Blue Cheese, Raspberries, Croutons and Balsamic 11
- Kale Caesar**, Cherry Tomatoes, Pickled Anchovies and Creamy Caesar Dressing 12
- Smoked Salmon Salad**, Tomato, Radish, Frisee, Egg, Baguette and Mustard Vinaigrette 14

# act three

- Paella**, Sausage, Chicken, Shrimp, Rice, Peppers, Tomatoes, Onion and Saffron 30  
*Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle*
- Beef Short Rib**, Horseradish Potatoes, Baby Carrots, Mushrooms and Red Wine Sauce 29  
*Pair with Mt. Veeder Cabernet Sauvignon, \$18 glass/\$66 bottle*
- Cheese Tortellini**, Caramelized Onion Cream, Roasted Vegetables and Basil 26  
*Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle*

# finale

- Assorted Ice Creams or Sorbet**, Please ask your server for today's choices 7
- Tiramisu** with Coffee Anglaise 9
- Lemon Meringue Tart** with Vanilla Raspberry Sauce 9
- Chocolate Crunch**, Chocolate Mousse, Brandied Cherries and Chocolate Graham Cracker 9

\*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.