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DINNER

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Dan Murphy

## act one

- Marinated Castelvetrano Olives** with Orange and 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

- Vichyssoise**, Herb Cream and Crisp Leeks 10
- Farm House Green Salad**, Red Onion, Blue Cheese, Strawberries, Croutons and Balsamic 11
- Kale Caesar**, Cherry Tomatoes, Pickled Anchovies and Creamy Caesar Dressing 12
- Tuna Tartare**, Avocado, Cucumber, Peppers, Taro Chips and Spicy Ponzu Sauce 16

## act three

- Poached Shrimp**, Polenta, Tomatoes, Spring Onion, Arugula and Smoked Paprika Butter 30  
*Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle*
- Grilled New York Steak**, Fingerling Potatoes, Baby Carrots and Mushroom Red Wine Sauce 34  
*Pair with Mt. Veeder Cabernet Sauvignon, \$18 glass/\$66 bottle*
- Cheese Tortellini**, Goat Cheese, Spring Vegetables and Basil Oil 26  
*Pair with Lumieres Rose, \$10 glass/\$30 bottle*

## finale

- Assorted Ice Creams or Sorbet**, Please ask your server for today's choices 7
- Triple Chocolate Mousse** with Brandied Cherries 9
- Blueberry Panna Cotta** with Goat Cheese Whip 9
- Strawberry Shortcake** with Toasted Marcona Almonds and Micro Basil 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.