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DINNER

EXECUTIVE CHEF
John Roberts

FOOD & 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
Dungeness Crab and Shrimp Salad with Avocado, Cucumber, Tomato and Lemon Aioli	19
Marinated Garbanzo Bean Salad with Peppers, Onion, Feta, Cucumber, Tomato and Lemon	13
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

act two

Pumpkin Soup with Spiced Crème Fraiche and Pumpkin Oil	9
Roasted Beets Salad with Hazelnuts, Pears, Rouge River Blue and Tangerine Dressing	14
Pork and Pistachio Rillettes with Pickled Cranberries, Apricot Mustard, Endive and Brioche	16
Mixed Greens with Raspberries, Red Onion, Marcona Almonds and Balsamic Vinaigrette	12

act three

Goat Cheese Stuffed Chicken Breast with Polenta, Zucchini and Tomato Demi-Glace <i>Pair with Chateau Reynon Bordeaux Blanc, \$12 glass/\$38 bottle</i>	35
Steamed Cod with Broccoli Potato Puree, Cherry Tomatoes, Artichokes and Butter Sauce <i>Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle</i>	37
Porcini Crusted Beef Tenderloin with Carrot, Wax Beans, Yukons and Pinot Reduction <i>Pair with Canalicchio Brunello, \$25 glass/\$80 bottle</i>	41
Blue Cheese and Walnut Ravioli with Butternut Squash, Cranberries and Sage Cream <i>Pair with Produttori Barbaresco Torre, \$18 glass/\$66 bottle</i>	29

finale

Assorted Ice Creams or Sorbet , <i>Please ask your server for today's choices</i>	7
Spiced Apple Crumb with Vanilla and Bourbon Caramel	9
Tiramisu with Coffee Anglaise	9
Strawberry Shortcake with Goat Cheese Whipped Cream	9
Hazelnut Crème Brulee with Chocolate Honeycomb	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.