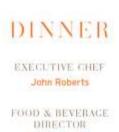




act one	
Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Dungeness Crab and Shrimp Salad with Avocado, Cucumber, Tomato and Lemon Aioli	19
Marinated Garbanzo Bean Salad with Peppers, Onion, Feta, Cucumber, 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
at the	



Goat Cheese Stuffed Chicken Breast with Polenta, Zucchini and Tomato Demi-Glace Pair with Chateau Reynon Bordeaux Blanc, \$12 glass/\$38 bottle	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</i> , \$25 glass/\$80 bottle	41
Blue Cheese and Walnut Ravioli with Butternut Squash, Cranberries and Sage Cream	29



Helko Zemke

finalé

Pair with Produttori Barbaresco Torre, \$18 glass/\$66 bottle

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