

September 2016

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first

- Wedge Salad**, Rouge Creamery Blue, Prosciutto, Pickled Onion, Candied Walnuts, White Balsamic Vinaigrette 12
- Willie Greens Salad**, Chevre, Toasted Almonds, Raspberries, Red Onion, Balsamic Vinaigrette 11
- Classic Caesar Salad**, Garlic Herb Croutons, Pickled Anchovies, Parmesan 10
- Butternut Squash Soup** with Spiced Crème Fraiche and Pumpkin Oil 9

entree

- Roasted Chicken Breast**, Creamy Polenta, Zucchini, Green Olive Relish, Tomato, Rosemary Jus 25
- Braised Short Rib**, Vanilla Carrot Puree, Wax Beans, Yukon Potatoes, Beef Natural 27
- Herb Wild Salmon**, Roasted Onion and Thyme Tart, Wilted Spinach and Red Wine Sauce 26
- Goat Cheese Manicotti** with Roasted Vegetables, Smoked Tomato, Parmesan, Micro Basil 22

dessert

- Espresso Cake** with Chocolate Ganache, Roasted Strawberries and Chantilly Cream 9
- Vanilla Crème Brulee** with Mixed Berries 8
- Apple Pie** with Hazelnut Ice Cream and Bourbon Caramel 9

DINNER

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

You may choose one from each section to create your own custom \$35 three course menu.

*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.