













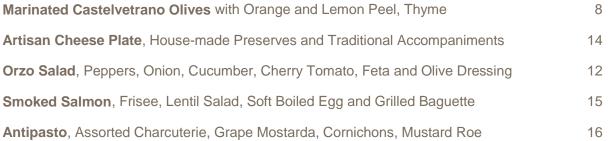




EXECUTIVE CHEF John Roberts

FOOD & BEVERACE DIRECTOR Helko Zemke





## rel two

Butternut Squash Soup, Spiced Crème Fraiche and Pumpkin Oil 9 Bibb Salad, Pickled Onions, Bacon, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette 12 Caesar Salad, Garlic and Parmesan Crostini and Pickled White Anchovies 11 Farmhouse Greens, Radish, Carrots, Cucumber, Tomatoes and Apple Cider Dressing 11

act three

<b>Sautéed Salmon</b> , Onion and Thyme Tart, Wax Beans and Red Wine Sauce <i>Pair with Ken Wright Pinot Noir, \$16 glass/\$54 bottle</i>	31
<b>Braised Short Rib</b> , Carrot Puree, Haricot Vert, Yukon Potato and Braisage <i>Pair with Januick Cabernet, \$16 glass/\$54 bottle</i>	33
Roasted Chicken Breast, Polenta, Zucchini, Vegetable Relish and Rosemary Jus Pair with Cakebread Chardonnay, \$18 glass/\$66 bottle	29
Goat Cheese and Vegetable Manicotti, Smoked Tomato, Parmesan and Basil Pair with Elk Cove Pinot Gris, \$13 glass/\$46 bottle	25

finalé

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Espresso Cake, Chili Chocolate Ganache, Hazelnut Gelato and Pinot Roasted Strawberries	9
Cinnamon Apple Tart, Vanilla Whipped Cream, Apple Chip and Salted Caramel	9
Vanilla Honey Crème Brulee with Mixed Berries	8
Port Poached Pear, Blue Cheese Ice Cream and Candied Walnuts	8

\*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.