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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
Orzo Salad , Peppers, Onion, Cucumber, Cherry Tomato, Feta and Olive Dressing	12
Smoked Salmon , Frisee, Lentil Salad, Soft Boiled Egg and Grilled Baguette	15
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

act 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

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

finale

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