

dinner spring '26

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## prologue

### green goddess salad | \$16 | **GF/vegan**

mixed baby lettuces, shaved asparagus & carrots, radishes, baby cucumbers, yucca chips, creamy herb dressing

### superfood power salad | \$18 | **vegan**

lacinato kale, blueberries, spinach, broccolini, red quinoa, avocado, meyer lemon- lavender vinaigrette

### ahi poke tuna | \$25 | **GF**

sweet ginger garlic tamari glazed tuna, pickled ginger wasabi and wakame seaweed salad

### antipasto | \$18 | **nut allergy (GF upon request)**

selection of cured artisan cheeses & cured meats imported and domestic, dried fruit, nuts, pickled vegetables, preserves, crackers

## entrée

### pork belly with spring peas | \$28 | **GF**

baby carrots, fermented fennel, red bell pepper salad, mint and pea vine garnish

### balsamic & fig chicken breast | \$27 |

apricot and cherry cous cous with radicchio & pepper drops, served with steamed citrus broccolini

### stuffed summer squash | \$26 | **GF/vegan**

summer squash stuffed with sauteed garlic sesame sugar snap peas, cremini mushroom dashi with asparagus tips, roasted garlic fingerling potatoes

### turkish style lamb | \$34 | **GF**

baharat spiced grilled lamb skewers, purple mashed potato, grilled summer squash, eggplant, fennel, sweet peppers

### northwest bouillabaisse | \$37 | **shellfish allergy**

poached prawns, clams, mussels, scallops and cod simmered in saffron fish stock, crispy artisan crostini

## dessert

### crème brûlée flight | \$14 |

~vanilla latte~lemon-thyme~mango-chilli~bananas foster~ blood orange-white chocolate

### vegan chocolate cake | \$15 | **vegan/GF/almond allergy**

bundt cake slice with ganache, matcha dusting

### french kouign amann | \$12 |

puff pastry, vanilla crème, strawberry sauce & fresh strawberries

### red wine poached plum | \$13 | **nut allergy**

sweet corn cake, chantilly cream, toasted pistachios

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 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !