



APPETIZERS

SOUP DU JOUR

ask your server for our daily selection

HOUSE SALAD

organic field greens, spiced pumpkin seeds,
ricotta salata cheese, citrus vinaigrette

\$6.50

PUGET SOUND BLUE MUSSELS

pan-seared mussels, thai red curry sauce,
eggplant, fried wontons

\$10.00

SPRING ASPARAGUS

tender grilled asparagus, poached farm egg,
preserved meyer lemon vinaigrette

\$9.00

FOIE GRAS TORCHON

duck liver pate, fresh baguette, kumquat jam

\$12.00

ESCARGOT

broiled burgundy snails, garlic-herb butter

\$9.00

WALDORF SALAD

little gem lettuces, apples, candied walnuts, green goddess dressing

\$8.00

CLASSIC CHEESE FONDUE FOR TWO

melted emmenthal & gruyere cheese, sonoma valley chardonnay,
kirsch, cubed baguette

\$18.00

wine list & cocktails are available

ENTREES

no substitutions on the entrees ~ split fee \$5.00

FREE RANGE CHICKEN

pan-seared prosciutto stuffed breast, crispy fingerling potatoes,
smoked tomato vinaigrette
\$23.00

ALASKAN TROLL KING SALMON

miso glazed salmon, udon noodles, julienne vegetables, pho broth
\$25.00

LAMB LOIN CHOP

marinated & grilled to order, baby turnips, roasted red pepper-paprika sauce
\$28.00

POZOLE VERDE

braised berkshire pork shoulder, organic hominy, pickled fresno chilis,
charred tomatillo sauce
\$22.00

SEARED SEA SCALLOPS

carnaroli rice risotto, collard greens, andouille sausage,
spicy creole crayfish sauce
\$27.00

SHORT RIBS

green garlic mashed potatoes, spring peas, fava beans, natural jus
\$26.00

FILET OF BEEF

heirloom tomato panzanella salad, marinated mozzarella, watercress,
caramelized red wine sauce
\$28.00

SEA BASS

oven-roasted chilean sea bass, du puy lentils,
apple wood smoked bacon lardon, truffle essence
\$29.00