

first course

corn soup dungeness crab, pickled enoki mushrooms, cherry tomatoes and grilled scallions	10
heirloom tomato salad red wine marinated watermelon cubes, herb purée, cucumber gelée micro herbs	12
roasted beets and pistachios herbs, grapefruit confit and olive oil	12
goat cheese salad soft lettuces, pickled grapes and whipped laura chenel goat cheese	11
extra virgin olive oil poached shrimp charred fava beans, garlic chips, chorizo oil and poblano vinaigrette	14

second course

mini lamb burgers* morrocan spiced aioli, shallots and feta	14
sailor girl diver scallops grilled and pickled spring onion salad and garlic crouton	14
artisan foie gras with "cherry coke" poached washington cherries, coke syrup, vanilla toasted brioche and fresh mint	mp
sauteéd calamari marinated garbanzo beans, niçoise olives, chorizo and parsley	13
green pea risotto kielbasa, green peas, sharp cheddar foam and chive oil	12
lobster mac and cheese artisan pasta, tarragon, crème fraiche and parmesan crisp	17

main course

fresh housemade tagliatelle	20
morel mushrooms, pancetta and caramelized onions	
seared sailor girl diver scallops	28
corn and jicama hash, bacon , jalapeño purée, chili oil and corn sauce	
wild caught alaskan halibut	28
fried broccoli florets, green pole beans, pit ham and spinach-garlic emulsion	
crispy pork belly	24
avocado purée, tomatillo salsa verde, black bean molé and chili oil	
butter poached ling cod	24
baby bok choy, fingerling potatoes, scallion julienne, mushroom-soy broth and fried shiitakes	
pan seared duck breast*	27
baby turnips, snap peas, early onions, pea vines and gruyere duck jus	
snake river ranch kobe beef loin*	34
carrot mustard purée, heirloom carrots, watercress and sage powder	

three course menu \$40

first course

goat cheese salad or corn soup

second course

fresh housemade tagliatelle or butter poached cod

dessert

peanut butter ice cream or strawberry panna cotta

*our friends at the king county department of health would like to advise you that consuming raw or undercooked food may increase the risk of food borne illness