



— antipasto —

MAINE LOBSTER BISQUE (G.F.)

fresh lobster meat, romanesco, lemon zest | 16.

GNOCHI ALLA ROMANA

baked semolina gnocchi with lacinato, pancetta, caciocavallo cheese, red wine gastrique | 8.5. / 17.

DUNGENESS CRAB CAKE

hot smoked salmon, napa cabbage, compressed apple, sweet onion mustard sauce
one for 17. or two for 30.

ANTIPASTO PLATE

two artisan cheeses, two signature salumi, mixed olives, house pickles, grilled bread | 16.

CARAMELIZED ONION SOUP

toasted crouton, aged comté | 7.

ROASTED CAULIFLOWER SOUP (G.F. + VEGAN)

apple, onion, almond milk, cashew cream | 6.

CRAB MARTINI

dungeness lump crab meat, radicchio, shaved fennel, grapefruit, verjus vinaigrette | 16.

— salads —

ROASTED FARMER BEET SALAD (G.F.)

endive, grapefruit, pistachio, pomegranate molasses, fresh goat cheese | 7.

BABY ARUGULA SALAD (G.F.)

prosciutto, orange, ricotta salata, hazelnut, white balsamic vinaigrette | 7.5

CAESAR SALAD (G.F. AVAILABLE)

romaine, grilled focaccia, aged parmesan, house made peppery lemon dressing | 6.5

white anchovies available upon request

WEDGE SALAD (G.F.)

iceberg lettuce, craisins, blue cheese, bacon, red onion, walnuts, buttermilk ranch | 8.



Seasonal and local ingredients are the foundation of great cuisine. We are pleased to feature products from our local purveyors, including: Caffe Vita, Seattle; Collins Family Orchards, Selah; Garden Treasures, Arlington; Interbay Meats, Woodenville; MeadowSweet Dairy, Kent; Mutual Fish, Seattle.



— mains —

to enhance your dining experience we have included suggested wines by the glass to pair with each entrée

BRAISED WAGYU BEEF SHORT RIBS

toasted pearl barley, roasted parsnip, preserved cherry & cipollini onion relish, brandied beef jus | 30.
2015 cana's feast two rivers red blend, yakima valley, wa

BALSAMIC GLAZED RACK OF LAMB

creamy polenta, braised fennel with orange & sambuca, butternut squash, sage-parsley pesto | 39.
2016 domaine de fondrèche, rhone, fra

FILET OF WILD SWORDFISH

lemon scented israeli cous cous, grilled broccolini, roasted pepper coulis, composure of arugula, olive & citrus | 32.5

2016 domaine lucien lardy beaujolais blanc, fleurie, fra

GLAZED AMERICAN BISON MEATLOAF

savory blend of bison, beef chuck & bacon, creamy mashed potatoes, coffee roasted carrots, red wine jus | 24.

2015 chateau la croix grand cru, saint emilion, fra

PAN SEARED SALMON (G.F.)

beluga black lentils, roasted brussels sprouts, sunchoke sauce, micro radish sprouts | 28.5
2016 chateau de la crée les tourelles 1er cru, montagny, fra

CURED LEG OF DUCK CONFIT (G.F.)

savory flagolet beans, celery root puree, crispy salsify, ruby port sauce | 22.75
2016 apolloni vineyards pinot noir, willamette valley, or

VEGETARIAN EGGPLANT PASTA (VEGAN + G.F. AVAILABLE)

mixed mushroom ragu, carrot, garlic, tomato, rigatoni pasta, parmesan reggiano | 17.
2015 cesari mara valpolicella ripasso, veneto, ita

STEAK FRITES (G.F.)

pan seared tri-tip of beef, melted shallots, crispy frites and green peppercorn sauce | 20.
2012 izadi reserva, rioja, spa

— sides —

PAN ROASTED BRUSSELS SPROUTS (G.F.)

honey sriracha glaze, shallots | 4.
bacon, walnut, balsamic | 4.

BAKED POTATO (G.F.)

bacon, sour cream, chives | 5.75

SAUTÉED MEDLEY OF MUSHROOMS (G.F.) | 9.

GRILLED BROCCOLINI (G.F.)

chili, extra virgin olive oil, ricotta salata | 6.5