



## Dine Around Seattle

Dinner Menu - \$30

(choose one selection from each)

### Starter

Seasonal Soup - an inspiration from our kitchen  
Gathered Field Greens - arranged with dried sour cherries, salted Oregon hazelnuts  
Salish Applewood-Smoked Salmon BLT - Native American fry bread, mâche greens, crisp bacon, tomato vinaigrette

### Entrée

Spice-Rubbed Sirloin of Beef - flame-grilled with yukon gold potato puree, natural reduction sauce  
Pan Roasted Steelhead - house made lemon spaetzle, red wine reduction  
Vegetarian Risotto - hand gathered items from our local farms, Parmigiano-Reggiano

### Dessert

Chocolate Cheesecake - cocoa-nib whipped cream, raspberry sauce  
Almond Ginger Spice Cake - brandied plum compote  
Artisan Cheese Sampler - herb-roasted nuts, vanilla bean fruit compote, rosemary-sea salt crackers

## Lunch Menu - \$15

(choose one selection from each)

### Starter

Seasonal Soup - an inspiration from our kitchen  
Gathered Field Greens - arranged with dried sour cherries, salted Oregon hazelnuts  
Salish Applewood-Smoked Salmon BLT - rosemary crostini, mâche greens, crisp bacon, tomato vinaigrette

### Entrée

Daily Panini Creation - your server will describe today's offering  
Grilled Tiger Prawns - crispy grilled risotto cake, tarragon butter sauce  
Vegetarian Pasta - organic tomato, fresh basil, extra virgin olive oil, Parmigiano-Reggiano

### Dessert

Chocolate Cheesecake - cocoa-nib whipped cream, raspberry sauce  
Almond Ginger Spice Cake - brandied plum compote  
Artisan Cheese Sampler - herb-roasted nuts, vanilla bean fruit compote, rosemary-sea salt crackers

*Information regarding consuming raw or undercooked food is available upon request.  
Parties of 8 or greater will be presented with one check which includes a 20% gratuity.*