

Attic Bistro

Winter Embrace

Salads, Soups, & Starters

Daily Special Soup

Butternut Squash Bisque

Maple-cinnamon crème fraîche, toasted almonds, and chervil

Tuscan Bean, Pheasant and Cabbage Soup

Pheasant confit, herb croutons, thyme crème

Fall Greens

Local field greens, candied hazelnuts, dried tart cherry vinaigrette

Old World Artisan Cheeses

Handcrafted farmhouse selection served with apple vanilla compote
Gastrique preserved blackberries, chestnut honey and spiced pecans

Salumi Charcuterie, Savor Seattle's Best

Pork loin "Lomo", coppa and culatello, "picholine" olive tapenade, roasted garlic, artisan bleu cheese and sea salt focaccia

Light Entrees

Artisan Sausage and Wenatchee Apples

Grilled artisan French sausage, granny smith apples, frisée, chive, shaved red onion, pommery mustard sherry vinaigrette

Red Tail Venison Chili

Red chili and cocoa spiced, caramelized onion, red beans, whole white mushrooms, homemade corn bread and honey butter

Coriander Seared Hawaiian Ahi Tuna *

Wild mushroom tapenade, tricolor pepper spagitini
roasted garlic & soy vinaigrette

Oysters Rockefeller*

Fresh Puget Sound pacific oysters, pancetta, young spinach
lemon aioli

Totten Inlet "Littleneck" Clams

Smoked bacon cream, mirepoix, heirloom potatoes,
crisp white wine and chives

Salish Lodge "Classic" Caesar Salad

Prepared tableside for 2 people

Chilled spears of romaine, garlic croutons, shaved parmesan
And focaccia croutons
with marinated grilled chicken.

Side Dishes

Hand cut French Fries

Mascarpone potato puree

Wild mushroom barley

Sandwiches

Salish Lodge Country Burger *

Oregon country beef, tomato, onions & lettuce on house baked brioche
Tillamook cheddar or gruyere cheese

Fire Roasted Chicken Sandwich

Crisped pancetta, cherry pepper aioli, Spanish "mahon" cheese
on fresh sea salt focaccia

Smoked Kobe Beef Brisket Panini *

Slowly smoked and chopped, sun dried tomato, caramelized shallots,
cantal cheese, cracked pepper aioli

Entrees

Seared Sea Scallops

Winter vegetables, nutmeg scented parsnip puree, crispy leeks,
chervil butter sauce

Grass Fed Veal Osso Buco

Roasted root vegetable, mascarpone gold potato puree,
braising jus

Burgundy Glazed Tenderloin Stew

Button mushrooms, bacon lardons, pearl onions, burgundy
veal reduction, chive potato puree

Oregon Country Beef Butchers Block Rib Eye*

Foraged mushrooms, heirloom potato hash,
full circle farm rainbow chard, Madeira thyme pan sauce

Anderson Ranch Lamb Confit

Fingerling potato, cipollini onions, Belgian endive,
wenatchee pears and banyuls vinaigrette

Skagit Valley Chicken Breast

Wild winter barley, local mushrooms, butternut squash, roasted shallots, fresh herbs and aged parmesan

Italian Arborio Rice

Roasted red pepper, acorn squash, glazed celeriac, toasted almonds
caramelized onion, grated Laguiole cheese, fines herbs

Vegetarian Lasagna

Fresh porcini pasta, young spinach, ricotta, smoked tomato sugo,
garlic chips and reggiano crème

Parties of six or greater are presented with one check including a 20% gratuity
Attic Bistro is a smoke free restaurant and bar

* Information regarding consuming raw or undercooked food is available upon request

