

THE LOUNGE At The ARTIC

STARTERS

Salmon Tartare | 19

radish, sesame, chile, seaweed, soft herbs, house crackers

Radishes & Butter | 14

whipped butter, caraway, Maldon sea salt

Hen of the Woods Mushroom | 17

tempura local cherries, delicate, smoked hazelnuts, garden flowers

Mozzarella Burrata | 16

English peas, chioggia beet, mint, olive oil, lemon 16

Chicken Liver Pate | 17

pickled huckleberries, watercress, warm bread 17

Artisanal Cheese Plate | 21

three selected cheeses, fennel chili roasted nuts, dried fruits, honeycomb, croccantini *+7 add smoked prosciutto*

SOUP & SALAD

Salish Baby Greens | 12

pickled green strawberry, Marcona almond, Rogue bleu, Salish honey vinaigrette

Romaine Caesar Salad | 14

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, Dijon croutons

Wild Nettle Soup | 13

pecan streusel, crème fraiche

Dungeness Crab Bisque | 15

sorrel, preserved lemon, green garlic
