

APPETIZERS

Winter Root Vegetable Bisque Topped with Smoked Trout and
Crème Fraiche
Butter Lettuce Salad with Roasted Beets, Blue Cheese and Toasted
Hazelnuts
Diver Scallop Tart with Sun Dried Tomato Vinaigrette
Foie Gras Pate with Cornichons and Crostini
Steamed Mussels in a Saffron Cream Sauce
Wild Mushroom Ragout over Potato Gnocchi
Fresh Chevre Croquette on an Arugula Salad with Olives, Pickled Red
Onion and Pine nuts

ENTREES

Slow Roasted Steelhead on a Fennel Bacon Slaw
Cioppino with West Coast Shellfish, Tomato and Garlic
Crispy Skin Striped Bass with Potato Gratin
Butternut Squash Raviolis with Curried Cauliflower
Pork Tenderloin on Potato Puree with Dried Cherries, Pine nuts and
Sherry Cream Sauce
Niman Ranch New York Steak (5oz) with Caramelized Onions and
Blue Cheese Butter
10oz Steak (\$15 Supplement)
Braised Washington State Lamb Shank with Horseradish Potatoes
and Sautéed Rapini

DESSERTS

Chocolate Lava Torte with Banana Chocolate Chip Ice Cream
Chevre Cheesecake topped with Poached Pear
Red Velvet Cake with Cream Cheese Ice Cream and Candied Pecans
Pineapple and Sweet Potato Cobbler with Brown Sugar Ice Cream
Saffron Custard Croquettes with Caramelized Bananas
Selection of Sorbets
Selection of Artisan Cheeses (\$5 Supplement)

Three Course Pre Fixe Menu for \$45
Corkage \$25 per 750 ml bottle
20% Gratuity added to parties of 8 or more

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