



Sample Prix Fixe Menu

five course menu 49

Roasted Carrot Puree with Creamy Ricotta and Black Peppercorn

~

Organic Arugula with Riesling Pears, Orange Scented Walnuts and Maple Vinaigrette

~

Cast Iron Seared Sole Fillet

with Sunchoke Puree, Golden Beets and Fried Parsley

~

Rosemary Rubbed Beef Ribeye

with Roasted Chestnuts, Cioppolini Onions, and Crispy Fingerling Potatoes

or

Seared Organic Chicken Breast

Marinated with Bay and Lemon

Leg Braised in Red Wine and Thyme

Served with Chanterelles and Creamy Spinach Tart

~

Honey Crisp Apple Tart with Rosemary and Maple Ice Cream

or

Selection of Washington State Cheese with Fig Compote, Almonds and Grilled Focaccia

~

paired wine flight 18

Executive Chef- Joe Ritchie Winemaker- Freddy Arrendondo

an 18% gratuity is included for parties of 6 or more
dishes may contain undercooked proteins and may increase the chance of food borne illness
per local health officials.