



SRW FALL 2020
35.00 THREE COURSES
TAX, GRATUITY AND DELIVERY NOT INCLUDED

first

PACIFIC CLAM CHOWDER

northwest clams, applewood smoked bacon, potatoes, celery, onion, thick and creamy

KING SALMON CAKES

house smoked salmon, alaska cod, pan seared, chili remoulade, market salad

BRUSSEL SPROUTS

crispy rosemary honey glazed brussel sprouts, parmesan cheese, black sea salt, red chili flake GF, VEG

second

BLACKENED SNAPPER & CHEESE GRITS

cajun blackened pacific red snapper, creamy cheese grits, braised greens, spicy chorizo sauce GF

GARLIC CITRUS CHICKEN

lemon garlic marinade, smoked and grilled ½ chicken, garlic mashed potatoes, veggie slaw, mojo sauce GF

CHICKPEA CAKES

crispy chickpea cakes, roasted squash, beets & carrots, cider tahini, pomegranate GF, Vegan

third

BLACKBERRY SHORTCAKE

local berry compote, buttermilk shortcake, served warm, vanilla whipped cream

CHOCOLATE SPOON CAKE

dark chocolate layer cake, rich chocolate ganache, and bittersweet buttercream

CHIA BERRY PUDDING

organic chia seeds, coconut milk, fresh strawberries and blueberries GF, Vegan