

THE LAKEHOUSE

SEATTLE RESTAURANT WE K

LUNCH \$35, 3 courses

Pear & Apple Salad with Autumnal Greens
Cabrales Cheese , Pomegranate Vinaigrette, Butternut

Gem Lettuce Salad with Creamy Herb Dressing
Radishes, cucumber, smoked bacon, cherry tomato confit

Red Kuri Squash Soup
whipped creme fraiche with sage

Roasted Organic Rainbow Carrots
red curry yogurt, mint, marcona almonds, chilis

Sonoran Prawn Adobada Tacos
Avocado tomatillo salsa, pineapple, slow roasted pearl onion,
house pickled carrots, jalapenos

Bacon Cheeseburger
Grilled dry aged prime grade beef, bacon, Jasper Hill Creamery
cheddar fondue, spicy pickles, heirloom tomato confit, tallow
buttered brioche bun

BLTA on Grilled Skagit Sourdough
Maple bacon, fresh avocado, heirloom tomato, organic romaine &
arugula, basil

Chocolate Salted Caramel Cupcakes

Pumpkin Cheesecake with Cranberries & Chantilly

Salted Caramel Brioche Croissant Beignet
with Mexican Hot Chocolate Sauce & Huckleberries

THE "NOT SO FINE PRINT"

OUR PROFESSIONAL SERVICE TEAM RECEIVES INDUSTRY LEADING COMPENSATION, **INCLUDING COMMISSION ON ALL SALES. A 20% SERVICE CHARGE IS INCLUDED ON EACH CHECK TO MAKE THIS POSSIBLE. THE LAKEHOUSE RETAINS 100% OF THE SERVICE CHARGE.** *CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

IF YOU HAVE ANY **FOOD ALLERGIES OR DIETARY RESTRICTIONS PLEASE MAKE OUR SERVICE TEAM AWARE** SO WE CAN COOK FOR YOU ACCORDINGLY. THE LAKEHOUSE ALSO OFFERS A COMPREHENSIVE WELLNESS PROGRAM FOR ALL TEAM MEMBERS THAT SUPPORTS A CULTURE OF BALANCE, MINDFULNESS, DIVERSITY AND HOLISTIC GROWTH.