



Fall SRW Dinner Menu

Served Sunday, Monday, Wednesday, & Thursday

Three Courses for \$65

Wine Pairing +\$20 Two 4oz Pours

Lenz Moser, Grüner Veltliner, Trocken, 2021, Austria

Substitutue Champagne Du Jour for +\$5

Fontanès, 'Traverses', Cabernet Sauvignon, Pays d'Oc, 2019, FR

Select One Option For Each Course

Beginnings

Ballard Scandinavian Soup

*Rockfish / Poached Mussels / Rock Crab / Fennel / Gold Potato
Dill / Cream / Saffron Rouille*

Chicory & Herb Salad

*White Anchovy / Potato Croûtons / Baked Goat Cheese
Lemon Vinaigrette*

Crispy Wild Prawns

Pickled Fresno Chile Aioli / Fried Onions

Caviar +\$12

Pâte à Choux / Chopped Deviled Egg / Crème Fraîche

Principles

Braised Pork Shank

*Glazed Carrots / Apple & Rutabaga Polenta
Maple~Black Pepper Pork Jus*

Seared Scallops

*Potato Croquettes / White Truffled Celeriac Purée / Herb Pistou
Cavaletti Pasta (\$50)*

Braised Autumn Greens / Parmesan / Confit Shallots

Add 2 ounces Dungeness Crab Meat +\$15

Sweets

***I Vignaioli di Santo Stefano, Moscato D'Asti, 2021, Italy
+\$8 2.5oz Pour***

Vanilla Soft Serve

Chopped Chocolate Cookies / Whipped Chantilly

Triple Cream Brie

Honeycomb / Caramel Pear / Baguette

Hazelnut Custard

Chocolate Pearls / Candied Orange / Salted Caramel