

barking frog

DINNER MENU

The Forager's Path

choice of:

scallop crudo
autumn tide
charred cucumber
essence, umeboshi
pickled apple, toasted
wild rice crackle, shiso oil

matsutake &
chanterelle velouté
wild foragers sunchoke,
smoked huckleberry oil,
spruce-toasted seed crisp

charred beet &
orchard pear
fromage blanc, plum &
pear mostarda,
hazelnut praline,
douglas fir vinegar

Inspirations of Forest, Sea and Hearth

choice of:

braised pork belly &
wild gatherings
heritage pork belly,
foraged walnut
gremolata, parsnip silk,
black garlic-cacao jus

cedar smoked
sturgeon
fennel pollen lacquer,
chanterelle conserva,
ember roasted squash,
pumpkin seed romesco

harvest hearth
kabocha
cider braised kale,
fermented apple skin
gel, wild rice puff,
maple toasted pepitas

The Orchards Harvest

choice of:

pumpkin bread
pudding
orange toffee sauce,
cranberry compote,
white chocolate

dark chocolate
coffee ganache
crispy praline base,
caramelia cremeux,
chocolate cracker

a scoop
selection
of
housemade ice
creams & sorbets

menu 65

executive chef Lyle Kaku
outlets sous chef Simon Knight
pm sous chef Quentin Tissot
pastry chef Matt Kelley

**washington state department of health would like us to inform you that consuming raw or undercooked foods may pose a health risk.*