



## **Fall SRW Dinner Menu**

**Served Sunday through Thursday**

**Three Courses for \$65**

**Wine Pairing +\$22 Two 4oz Pours**

*Château La Roque, Languedoc Blanc, 2019, France*

***Substitue Champagne Du Jour for +\$5***

*Vigne Rada Riviera, Cannonau di Sardegna, 2017, Italy*

**Select One Option For Each Course**

### **Beginnings**

#### **PNW Tidal Bisque**

*Gold Potatoes / Mussels / Clams / Crème Fraîche*

*Add Crab Croquettes +\$5*

#### **Autumn Salad**

*Chichories / Pears / Barneveld Blue Cheese / Pecans*

*Pomegranate Seeds / Maple & Apple Cider Vinaigrette*

#### **Wild & Cultivated Mushrooms**

*Corn Cream / Poached Egg / Toasted Walnuts*

#### **Egg Toast +\$12**

*Beef Tartare / Caviar / Toasted Sourdough / Egg Yolk*

*Horseradish Cream*

### **Principles**

#### **Seared Scallops**

*Roasted Cauliflower & Fennel / Watercress*

*Sauce Grenobloise*

***Add A Scallop +\$9***

#### **Le Coin Steak**

*Smoked Onions / Wild & Cultivated Mushrooms / Broccolini*

*Potato Purée / Demi Glace*

#### **Cassoulet (\$50)**

*Stewed Beans / Fall Vegetables / Garlic Bread Crumbs*

***Add Duck Confit +\$15***

### **Sweets**

*10 Yr Tawny Port or*

*Château Broustet. Grand Cru. Sauternes*

***+\$8 1.5oz Pour***

#### **Coconut Sorbet**

*Yellow Chartreuse & Strawberry Caramel / Crispy Coconut*

#### **Chocolate Cremeux**

*Foraged Berry Preserve / Chocolate Pearls*

*Huckleberry Chantilly*

#### **Poached Pear**

*White Chocolate Crème Anglaise / Oats à l'Orange*