

Dinner Menu

\$65 per person

FIRST COURSE

choose one

Pumpkin Bisque

*coconut milk, vadouvan curry, pepitas,
crème fraîche v*

Washington Salad

*mixed greens, quince vinaigrette, washington apples,
beecher's cheddar, candied hazelnut v, GF*

Arancini

*22 month parmesan, gold beet, sauce verte, walnut,
red endive, truffle-sherry vinaigrette v*

SECOND COURSE

choose one

Wagyu Steak Frites

*seasonal vegetable, chaleur estate demi-glace,
maître d' butter GF*

French Chicken Breast

*corona bean, herbs de provence, fingerling potato,
cipollini onion, sherry brodo GF*

Coriander Crusted Lingcod

*quinoa pilaf, brussels sprout, green onion, almond,
lemon-caper beurre blanc, fennel soubise GF*

Farro Risotto

*root vegetables, swiss chard, pecorino cheese,
micro arugula v*

THIRD COURSE

choose one

Banana Bread Pudding

pecan caramel, coconut v

Balsamic Macerated Berries & Coconut Sorbet v, GF

Seasonal Cake & Preserves

ask your server for today's selection v

MIGNARDISES

Julien & Juliet D2 Macaron v

GF - Gluten Free

GF+ - Gluten Free Available

V - Vegetarian

V+ - Vegetarian Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*