

Seattle Restaurant Week

a medieval feast inspired by our jennifer carrasco mural

3 courses \$50

FROM THE KING'S LARDER

your choice of one of the below

forager's spring pottage
rooster broth, wild leeks, black truffle dumplings

lady rose orchard apple salad
castelfranco, aged sheep cheese, pistachio, honey vinaigrette (gf)

toast of the lost peacock
goat cheese, roasted grape, vin cotto, dragon's wort (veg)

FROM THE GREAT HEARTH

your choice of one of the below

wild woodland boar
barley porridge, english peas, green garlic, rosemary

field & forest pie
mushroom, nettle, asparagus, dried cherry, toasted hazelnut (veg)

salmon of northern waters
potato-turnip gratin, artichoke, mint (gf)

FROM THE PASTRY KITCHEN

your choice of one of the below

jester's date cake
toffee sauce, vanilla ice cream

royal rhubarb sorbet

BEVERAGES

locust perry honey cider

*schooner 12oz \$9
chalice 16oz \$12*

cloudburst

"happy little clouds" pilsner
schooner 12oz \$8 | chalice 16oz \$11

mischief & mead

*gin, jasmine, ginger mead, citrus oil, spearmint
\$20*

anise elixir

*dhos-non alcoholic gin, star anise,
green peppercorn, scratch tonic \$15*

Feast of the

PALACE

