

barking frog

Seattle Restaurant Week

Spring's Bounty

Dinner Menu

First Arrival

choice of:

**field of
ecolibrum dreams**
mixed greens, radish,
turnip, carrot, bleu cheese,
hot honey cashews, WA
apple glass (feat. Dragon's
Head Perry cider)

**dungeness
crab cakes**
creole cream sauce,
grilled okra,
shaved asparagus

foie gras torchon*
peanut butter powder,
shiso-sake and green
strawberry "jelly,"
butter mochi, puffed
sorghum praline

The Main Harvest

choice of:

**slow butter poached
king salmon***
sorrel sabayon, agnolotti,
sugar snaps, morels,
hakurei turnips

anderson lamb lollipops
rosemary & mint, demi,
modernist carrot puree,
rutabaga fondant

potato gnocchi
english spring peas,
nasturtium pesto,
pine nut praline,
pea tendrils

Delightful Ending

choice of:

key lime pie
speculoos crust,
blackberry coulis,
toasted meringue

devil's food cake
chocolate mousse,
cocoa cracker,
white chocolate
chantilly

a scoop
selection of
housemade ice
creams & sorbet

menu 65

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

menu items subject to change



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