

# barking frog

## Seattle Restaurant Week

### *Spring's Bounty*

#### *Dinner Menu*

#### *First Arrival*

*choice of:*

#### **field of ecolibrium dreams**

spring mixed greens,  
radish, turnip, carrot,  
hot honey cashews,  
bleu cheese, WA apple  
glass

#### **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 Quintin 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.**