

Dinner Menu

\$65 per person

AMOUSE BOUCHE

Foie Mousse

black truffle, phyllo tart, fig, port wine gel

FIRST COURSE

choose one

Tempura Shishitos

harissa aioli, lime

Tomato Bisque

rosemary, basil oil, black garlic, foccacia

Ahi Tuna Crudo

burrata, tonnato sauce, mizuna, lemon agrumato, radish

Washington Salad

mixed greens, bellsong creamery cheese, hazelnut, washington apple, quince vinaigrette

SECOND COURSE

choose one

Wagyu Steak Frites

snake river farms oyster steak, broccolini, pomme frites, demi glace, chaleur estate maitre d' butter

Frenched Chicken Breast

chilled farro salad, gold beet, artichoke heart, snap pea, marsala reduction, pea shoot

Fresh Spaghetti

pork shoulder ragout, mutti tomato, sweet onion, brebis cheese, pain rosette breadcrumb

Mushroom Bourguignonne

oyster, shiitake, & portobello mushrooms, pearl onion, thumbelina carrot, pea vine, metier jus, gruyere polenta cake

THIRD COURSE

choose one

Lemon Tart

earl grey tea, lemon peel, lavender, powdered sugar

Eclair

ruby chocolate, creme patisserie, brown sugar craquelin, blackberry

Madeleines

blueberry, thyme, dark chocolate ganache

Raspberry Sorbet

balsamic, raspberry, mint

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