

Starters

Local Beer and Appel Farms Cheddar Cheese Soup,
Garlic-Chive Marble Rye Croutons

Holmquist Hazelnut Crusted Samish Bay Shigoku Oysters,
Baby Greens, Grilled Asparagus, Easter Egg Radishes,
Heirloom Tomatoes, Champagne Vinaigrette, Artichoke Chips

Organic Arugula, Chimacum Valley Artisan Cheese,
Ruby Red Grapefruit, Orange Scented Golden Beets, Shaved Fennel,
Pepper-Cured Bacon, Fennel Pollen Lavosh, Truffle Lemon-Thyme Vinaigrette

Smoked Duck Pot Stickers,
Orange-Chili-Plum Sauce, Spicy Cucumber Relish

Steamed Manila Clams, Coconut-Yellow Curry Broth,
Herbed Bruschetta

Smoked Salmon and Jasmine Rice Cakes,
Wasabi-Mascarpone Sauce, Citrus Slaw

Hawaiian Style Kahlua Pork and Grilled Pineapple Pizza,
Ferndale Farmstead Smoked Scamorza Cheese, Thai Basil

Entrees

Matsutake Mushroom-Thai Basil Crusted Lamb Chops,
Red Wine-Roasted Garlic Sauce, Parsnip and Potato Puree, Sautéed Sunchoke and
Fiddle Head

Cedar Plank Roasted Wild King Salmon,
Honey-Peach Barbecue Sauce, Roasted Asparagus, Chioggia Beets & Spring
Onions, Cascadian Mushroom-Smoked Gouda Cheese Gratin

Chinese 5-Spiced Duck Breast, Whidbey's Port Wine Cherry Jus Lie,
Sage Gnocchi, Sautéed Rainbow Chard and Kale

Hoisin Glazed Pork Loin, Plum Scented Jus Lie,
Wasabi-Boursin Mashed Potatoes, Stir Fried Shiitake and Asparagus

Tagine of Alaskan Halibut, Fava Beans, Bluebird Farms Farro, Romanesco,
Preserved Lemon, Spiced Tomato-Garlic Brodo

Dessert

Flourless Chocolate-Hazelnut Cake, Raspberry Coulis,
Frangelico Ice Cream, Shortbread Cookie

Blueberry Financier, Meyer Lemon Ice Cream, Pistachio Tuile

Honeycrisp Apple Galette, Ginger Ice Cream, Apple Chip,
Caramel Sauce, Candied Almonds

Tony's Coffee Crème Brule, Beignets and Dark Chocolate Sauce