

Starters

Chiang Mai Curried Udon Noodle Soup,
Bulgogi Ribeye, House Made Kim Chee Relish

Smoked Duck and Orange Salad, Candy-Spiced Almonds,
Aged Sherry-Grain Mustard Vinaigrette, Pomegranate,
Acme Farms Camembert Fritter, Gaufrette

Hoisin Barbecued Pork and Alaskan King Crab Lumpia,
Asian Pear-Jicama Slaw, Spiced Honey-Mango Sauce

Curried-Crusted Columbia River Sturgeon,
Mizuna-Taisoi Salad, Pickled Red Ginger-Soy Vinaigrette

Skagit Valley Yukon Gold Potato Galette,
House Cured Salmon Gravlax, Herbed Crème Fraiche, Ikura

White Bean Hummus Pizza, Curried Apples, House-Cured Pepper Bacon,
Smoked Rogue River Blue Cheese, Caramelized Onions

Entree

Cedar Planked Wild King Salmon, Horseradish Crust,
Wild Ramp, Seabean and Mushroom Cream Sauce,
Roasted Asparagus and Fingerling Potatoes

Lemon, Shallot and Pepper Crusted New York Steak, Huckleberry-Pinot Noir
Sauce, Tri Colored Cauliflower, Chateau Potatoes

Miso Marinated Black Cod, Crisp Soba Noodle Cake,
Shiitake-Edamame Broth, Kaiware Sprouts

Lavender Spiced Ellensburg Lamb Loin, Whidbey's Port Wine Cherry Sauce,
Preserved Meyer-Lemon Polenta, Haricot Verts

Pork Belly Adobo, Gingered Sweet Potato Puree,
Grilled Watermelon & Watercress Salad

Dessert

Lemon-Buttermilk Panna Cotta, Raspberry Nage,

Candied Lemon Zest, Minted Hippen Masse Cookie

Chocolate Hazelnut Marquise, Frangelico Ice Cream,
Strawberry Coulis, Honey Tuile Cookie

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

Custard Sampler: Chocolate Pot au Crème, Tony's Coffee Crème Brule,
Maple Pot au Crème, Madeline Cookie