Café Culinaire Menu
Three Course Tasting Menu
19.95

Starters
House Brewed Beer and Cheddar Cheese Soup,
Garlic-Chive Marble Rye Croutons
Holmquist Hazelnut Crusted Samish Bay Shigoku Oysters,
Willie Baby Greens, Grilled Asparagus, Easter Egg Radishes,
Heirloom Tomatoes, Champagne Vinaigrette, Artichoke Chips
Smoked Duck Pot Stickers,
Orange-Chili-Plum Sauce, Spicy Cucumber Relish
Kaffir Lime and Ginger Tempura Alaskan Spot Prawns,
Chinese Long Bean Salad

Main Dishes
Mushroom-Thai Basil Crusted Lamb Chops, Merlot-Roasted Garlic Sauce,
Parsnip & Potato Puree, Haricot Verts, Roasted Shallots
Lavender-Spiced Duck Breast, Whidbey’s Port Wine Dried Cherry Jus Lie,
Sage-Gnocchi, Sautéed Rainbow Chard and Lacinato Kale

From our Wood Stone Rotisserie:
Maple-Cured Pork Chop, Apple Cider Jus Lie, Rhubarb Compote,
Goat Cheese Mashed Potatoes, Truffled Spaghetti Squash, Brocolini

From our Wood Stone Oven:
Cedar Plank Nerka Wild King Salmon, Honey-Roasted Peach Barbecue Sauce,
Preserved Lemon Polenta, Roasted Asparagus & Chioggia Beets, Charred Lemon

Dessert Offerings
Custard Sampler: Chocolate Pot au Crème, Tony’s Coffee Crème Brule,
Maple Pot au Crème, Madeline Cookie
Honeycrisp Apple Galette, Ginger Ice Cream, Apple Chip,
Caramel Sauce, Candied Almonds