



SNOHOMISH COUNTY RESTAURANT WEEK

DINNER MENU | \$25 PER PERSON

APPETIZERS

select one

Lummi Island Smoked Salmon Chowder

yukon gold potatoes, celery, onion, thyme
smoked tomato crème fraîche, dill

Caesar Salad

hearts of romaine, boquerones, shaved parmigiano-reggiano
brioche croutons

Clam Steamers

white wine-tarragon crème, baguette

ENTREES

select one

Seared Salmon

pea pudding, fire roasted baby carrots, asparagus, frisée

Roasted Pork Loin

spring succotash, fine herbs, truffle corn puree, baby herb salad

Pea Risotto

parmesan, lemon, mascarpone
shaved spring root vegetable & snap pea salad

DESSERT

select one

Opera Cake

chocolate, almond, espresso

Raspberry Cheesecake

graham cracker, raspberries, pistachio crème

Lemon Curd Bar

shortbread, whipped lemon-honey ricotta, lavender

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain.

A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. *Consuming raw or undercooked meats, shellfish seafood poultry, or eggs may increase your risk of food borne illness.