

here today | summer

six course tasting menu

cured steelhead trout with almonds
artichokes, capers, brown butter vinaigrette

chilled canteloupe melon & bing cherry soup
gorgonzola cheese fritter

strawberry & balsamic sorbet
black pepper shortbread

roasted baby chicken
grilled sweet corn & watermelon salad, bbq dressing

washington artisan cheese
soft summer fruit, toasted brioche

dessert
selection from the dessert menu

tasting menu

60

sommelier's wine pairing 45

garden | forest | farm
six course vegetarian tasting menu

white truffle gnocchi
sugarsnap peas, white wine lemon sauce

wild watercress soup
sesame oil, water chestnuts

douglas fir sorbet

summer vegetable tart
organic baby lettuce, roast peppers, sweet corn purée

washington artisan cheese
soft summer fruit, toasted brioche

dessert
selection from the dessert menu

tasting menu
45
sommelier's wine pairing 40