



THE PRIX FIXE

75 per person | 25 for wine pairings

FIRST (choose one)

SPRING ASPARAGUS SOUP crème fraiche, crispy speck, tarragon
Chardonnay, Mark Ryan The Vincent, Columbia Valley, WA

BABY SPRING GREEN SALAD radish, crunchy seeds, strawberry-rhubarb vinaigrette
Rosé, Maryhill, Columbia Valley, WA

SECOND (choose one)

CEDAR PLANK SALMON roasted spring carrots, nettle pistou, blackberry agrodolce
Pinot Noir, Iris, Willamette Valley, OR

NORTHWEST FREE-RANGE CHICKEN sautéed spring vegetables, sunchoke, fresh herbs
Sauvignon Blanc, EFESTÉ Feral, Ancient Lakes, WA

FRESH LOCAL BUCATINI PASTA ramp pesto, preserved tomato, allium, breadcrumbs
Riesling, Sleight of Hand, Magician, Ancient Lakes, WA

THIRD (choose one)

CRÈME BRULÉE Salish honey, vanilla bean, fresh berries
Chateau Roumieu Lacoste, Sauternes

FLOURLESS CHOCOLATE CAKE baked ganache, whipped cream, chocolate curls
Taylor Fladgate Port, 10yr

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.