

# THE LOUNGE At The ARTIC

## STARTERS

### **Salmon Crudo\* | 19**

radish, sesame, chile, seaweed, soft herbs, house-made crackers

### **Hen of the Woods Mushroom Tempura | 17**

local cherries, delice, smoked hazelnuts, garden flowers

### **Mozzarella Burrata | 16**

charred broccoli rabe, pickled sultanas, pinenuts,  
toasted crumbs

### **Chicken Liver Pate | 17**

apricot-thyme compote, arugula, warm bread

### **Artisanal Cheese Plate | 21**

three selected cheeses, fennel chili roasted nuts, dried fruits,  
honeycomb, croccantini *+7 add smoked prosciutto*

## SOUP & SALAD

### **Salish Baby Greens | 13**

amaro poached pear, pickled cranberry, Rogue bleu,  
Salish honey vinaigrette

### **Romaine Caesar Salad | 14**

harissa chickpeas, preserved lemon, parmesan, black garlic  
dressing, Dijon croutons

### **Creamy Parsnip Soup | 12**

brown butter, brioche croutons, sage

### **Dungeness Crab Bisque | 15**

apple, kohlrabi, grains of paradise

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