

THE LOUNGE

At The
ARTIC

STARTERS

Manila Clams | 19

nduja, cilantro, preserved lemon, grilled bread

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 charcuterie*

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
