

focaccia bread

poached prawn cocktail
antipasto charcuterie board
cheese platter
tossed greek salad

northwest cioppino with shellfish & salmon

saffron rice

house smoked maple glazed pork belly roasted garlic fingerling potatoes vegan, GF

butter chicken with coconut & cilantro

cous cous, dried apricots and cranberries vegan

red quinoa Vegan, GF

roasted cauliflower, butternut squash, red onions & brussels sprouts vegan, GF

kids

chicken tenders
mac & cheese

mini corn dogs

spaghetti & meatballs

sweets

assorted pastries, tarts, cake bites & cookies

\$35 per adult \$15 per child (under 12) + 20% service charge

*The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. 20% automatic gratuity of which will be paid to your service staff team.

WE ARE CASHLESS (not a nut-free facility.)

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified | #dinnermenu 11.26.21