

## Lunch Menu

\$35 per person

### FIRST COURSE

*choose one*

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#### Mini Cheese & Charcuterie Board

**Washington Salad** - mixed greens, cherry vinaigrette, washington apples, beecher's cheddar, hazelnut

**Butternut Squash Soup** - brown butter & creme fraiche topping & pepitas **VEG, GF**

### SECOND COURSE

*choose one*

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**Caramelized Onion & Gruyere Burger** - pomme frites

**Duck Confit Pasta** - lacinato kale, cippolini, roast garlic, demi-cream sauce, lemon zest, parmigiano

**4oz Beef Tenderloin** - comté corn grits, broccolini, basque chimmichurri

### THIRD COURSE

*choose one*

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**Burnt Honey Panna Cotta** - cinnamon honey cookie

**Chocolate Cake** - dark chocolate sauce, red wine caramel **GF**

**Hazelnut Bread Pudding** - creme anglaise

**GF** - Gluten Free

**GF+** - Gluten Free Available

**VEG** - Vegetarian

**VEG+** - Vegetarian Available

**DF** - Gluten Free

**DF+** - Gluten Free Available

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