

Dinner Menu

\$65 per person

FIRST COURSE

choose one

Washington Salad - mixed greens, quince vinaigrette, washington apples, beecher's cheddar, candied hazelnut

Arancini - 22-month parmesan, gold beet, sauce vert, walnut, red endive, truffle-sherry vinaigrette

Pumpkin Bisque - coconut milk, vadouvan curry, pepitas, creme fraiche

SECOND COURSE

choose one

Wagyu Steak Frites - seasonal vegetables, chaleur estate demi-glace, maître 'd butter

French Chicken Breast - corona bean, herbs de provence, fingerling potato, cippolini onion & sherry brodo

Coriander Crusted Lingcod - quinoa pilaf, brussels sprout, green onion, almond, lemon-caper beurre blanc, fennel soubise

Farro Risotto - root vegetables, swiss chard, pecorino cheese, micro arugula

THIRD COURSE

choose one

Banana Bread Pudding - pecan caramel, coconut

Seasonal Cake & Preserves - ask for today's selection

Balsamic Macerated Berries - coconut sorbet

MIGNARDISES

Julien & Juliet D2 Macaron

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*