

Lunch Menu

\$35 per person, no split plates or substitutions

FIRST COURSE

choose one

Tempura Brussels Sprouts

maple gastrique, sage, stone ground mustard aioli v

Washington Salad

mixed greens, quince vinaigrette, washington apples, beecher's cheddar, candied hazelnut v, GF

Pumpkin Bisque

coconut milk, vadouvan curry, pepitas, crème fraîche v, GF

SECOND COURSE

choose one

Tuna Niçoise Salad

arugula, fingerling potato, green bean, sweet pepper, soft boiled egg, champagne-dijon vinaigrette GF

6oz Wagyu Smash Burger

brioche bun, red onion jam, bûcheron cheese, gem lettuce, heirloom tomato

Salumi Bolognese

trenne pasta, scallion, mozzarella pearl, focaccia pangrattato

THIRD COURSE

choose one

Flourless Chocolate Torte

espresso ganache, berry coulis v, GF

Banana Bread Pudding

pecan caramel, coconut v

GF - Gluten Free

GF+ - Gluten Free Available

V - Vegetarian

V+ - Vegetarian Available

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