

Chef's Tasting Menu

Valentine's Day 2019

\$60

1st course

Spaghetti squash salad

root vegetable rösti, carrot ginger purée, pistachio

or

Pork rillettes en croute

chicory, grilled & pickled red onion, mustard, brown sauce

Optional add on \$7

Olympia Provisions charcuterie tasting

2nd course

Dungeness crab risotto

uni & trout roe butter, blood orange, fennel, crispy sunchoke

or

Fried grains

cauliflower, smoked trumpet mushroom, fermented turnip, cabbage, apple, herbs

3rd course

Seared beet steak

citrus, olive, chickpea-roasted garlic puree, hemp seed-aged chili romesco

or

Lamb loin chops

truffled sweetheart ham, celeriac & potato dauphinois, watercress

4th course

Flaming baked Alaska

chocolate cake, dark chocolate & bacon pecan brittle ice creams, meringue, flaming rum

or

Passionfruit parfait

passionfruit mousse, blood orange gelée, warm caramelized white chocolate sauce