

May 17-May 26



RESTAURANT WEEK

44 per person

(Does not include beverage, tax or gratuity)

APPETIZER

Dungeness Crab Salad

Avocado, Endive, Soy-Ginger Dressing
or

Wild Ramps Soup

Crème Fraiche Ravioli, Caviar, White Asparagus
or

Angel Hair Pasta ♡

Sugar Snap Peas, Golden Garlic, Fresh Ricotta

ENTREE

Slowly Cooked Salmon *

Asian Mushroom Mix, Wild Rice, Sake-Ginger Dressing
or

Roasted Jidori Chicken * (X)

Crispy Fingerling Potatoes, Bacon, Spring Onions
or

Grilled Hanger Steak *

Broccoli Condiment, Garlic and Chili

DESSERT

Warm Berries Soup ♡

Raspberry Sorbet, Kirsch Flambé
or

Sour Cherry Clafouti ♡

Buttermilk Ice Cream, Lemon Thyme Meringue
or

Warm Chocolate Cake ♡

Caramel Ice Cream



Gluten Free



Vegetarian

*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.