



SMALL HOT PLATES

- Lentil soup with house made mortadella 7.50
- Pulled pork and sweet pea ravioli, walla walla onion broth 11.00
- Salt cod fritters with malt vinegar 8.00
- Fried green beans and bacon, tarragon aioli 9.50
- Crispy duck blini, peas and lavender 10.00

SMALL COLD PLATES

- Chilled cucumber soup with David's burnet 9.50
- Fava beans, new wheat and young leeks 9.50
- Carpaccio of halibut, zucchini and basil 10.50
- Flank steak with blue cheese, parsley and sherried onions 10.50
- Lamb ham, peas and new potatoes 9.50
- Sherry soused spinach, 8 minute eggs and hazelnuts 9.50
- Little heads of romaine, blue cheese dressing, sweet and sour beets 9.50
- Salad of mixed garden lettuces, caramelized shallot vinaigrette 6.50
- Freshly marinated anchovies with preserved lemons and fennel 8.00
- Ken's bread and house made crackers with good olive oil 4.00

LARGE PLATES

- Sliced duck breast, hominy and english peas 24.50
- Chinook salmon with cucumber and caraway 24.50
- Halibut, chorizo and large white beans 23.50
- SuDan Farms lamb with curried spinach and walnuts 23.50
- Tomato braised artichokes, crispy polenta and olive salad 20.00
- Pork three ways, gooseberries and fennel 24.00

DESSERTS

- Rhubarb-cashew crisp with coconut ice cream 7.00
- Chocolate toast, stout sabayon and fresh raspberries 7.00
- Berry crostata with sesame semifreddo 7.00
- Carrot cake, sweet pea ice cream, lavender caramel 7.00
- Almond granita with double chocolate cookies 7.00
- Selection of local and imported cheeses 7.50

Chef Scott Dolich. Pastry chef Tara Tulley. Chef de cuisine David Padberg.