



Specials for October 17th

Small Plate

Crispy Kimchi Fritters with a Soy-Sesame-Cilantro Sauce for Dipping. \$13

Pasta

Handmade Tagliatelle with Duck Confit, Wild Chanterelle Mushrooms, Grilled Radicchio and Ricotta Salata. \$21

Large Plate

Bay Shrimp Melt.

Bay Shrimp Salad with Celery, Jalapeno, Lemon, Parsley and Mayonnaise inside Grilled Sourdough, Tillamook Cheddar. Served with French Fries (or Salad +\$2) \$24

Desserts \$7

Three Pheasants Farms Apple Crisp with Vanilla Ice Cream.

Warm Maple Cake with Candied Pecans and Creme Fraiche.

Ice Cream Sundae with Hot Fudge Sauce, Toasted Almonds, Whipped Cream and a Cherry on Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (\*) Asterix indicates dishes that can be prepared raw or undercooked

