



Specials for November 16th

Small Plates

Fried Dill Pickle Slices with Buttermilk Ranch for Dipping. \$11

Warm Brussels Sprout Salad with Lamb Merguez Sausage, Toasted Hazelnuts, Manchego Cheese and a Sherry-Brown Butter Vinaigrette. \$18

Pasta

Handmade Fettuccine, Lummi Reefnet Smoked Salmon, English Peas, Fennel, Cream, Parsley, Dill and Chives. \$19

Large Plate

Steamed Alaskan Halibut, Sauteed Broccolini, White Bean Puree, Watercress, Winter Citrus Buerre Blanc. \$40.

Desserts \$7

Apple Crisp with Vanilla Ice Cream.

Sweet Crepe filled with melted Gouda, Nutella, Mascarpone and Drizzled with Dulce de Leche.

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