



Specials for April 18th

Small Plate

Asparagus Milanese.

Crispy Fried Asparagus crusted with Breadcrumbs, Parmesan and Herbs with Saffron Aioli.
\$12

Beet Cured Wild Washington King Salmon Lox, Toasted Crostini, Herbed Cream Cheese,
Marinated Beets. \$12

Pasta

Linguini Alle Vongole.

Handmade Egg Yolk Pasta, Steamed Manila Clams, Garlic, Chili Flakes, White Wine, Extra
Virgin Olive Oil. \$19

Desserts \$7

Hillcrest Farms Rhubarb Crisp with Vanilla Ice Cream.

Warm Maple Cake with Toasted 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

