



Specials for April 19th

Small Plate

Sea of Cortez Wild Prawn Louie.

Chilled Poached Prawns, Shredded Iceberg, Chopped Hardboiled Egg, Louie Dressing. \$18

Pasta

Handmade Lamb and Ricotta Ravioli topped with a Relish of Olive, Orange, Confit Garlic, Feta Cheese and Fresh Oregano. \$19

Large Plate

Steamed Hood Canal King Salmon, Stinging Nettle Green Curry Broth, Yellow Cauliflower “Rice” and a Salad of Microgreens, Pickled Bean Sprouts and Crispy Salmon Skin. \$32

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Crêpe Filled with Biscoff Cookie Custard, Whipped Cream and Orange Caramel Sauce.

Sundae with Hot Fudge, 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.

