



### Specials for April 20th

#### Small Plates

Roasted Boldly Grown Farms Red and Gold Beets, Toasted Walnuts, Sesame Seeds, Pickled Radishes, White Miso Vinaigrette. \$15

Manila Clams Steamed with Pernod and Island Foraged Stinging Nettle Broth. Garlic Crostini. \$20

#### Pasta

Salish Sea Albacore Tuna "Casserole".  
Shell Pasta, Cream, Roasted Cremini Mushrooms, Peas, Toasted Breadcrumbs, Parmesan Reggiano, Fresh Herbs. \$20

#### Large Plate

Pulled Pork Sandwich.  
Hickory Smoked Pork Shoulder, Coleslaw and Pickles on a Toasted Bun, Roasted Jalapeño Salsa, Potato Salad. \$22

#### Wine Special

Cabernet Sauvignon, Alexander Valley Vineyards, CA  
Glass \$11 Bottle \$40

#### Desserts \$7

Hillcrest Farms Rhubarb Crisp with Vanilla Ice Cream.

Lemon Tiramisu.

**Layers of Lemon Mascarpone Cream and Limoncello Soaked Ladyfingers with a Dusting of Dark Chocolate Shavings.**

**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