



Specials for April 23rd

Small Plate

Local Albacore Tuna, Seared Rare atop Grilled Napa Cabbage, Miso Buerre Blanc, Shaved Radishes and Fresh Horseradish. \$20

Pasta

Stinging Nettle Linguini Aglio, Olio e Peperoncini.
Handmade Lummi Island Nettle Pasta, Garlic, Chili Flakes, Parsley, Extra Virgin Olive Oil, Parmesan Reggiano. \$17

Large Plate

Tacos Americano Plate.
Two Crispy Shell Beef Tacos with Tillamook Cheddar, Sour Cream and Shredded Iceberg Lettuce. Salsa Roja, Pickled Jalapeño, Served with Red Rice and Refried Beans.

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.

