



Specials for April 25th

Small Plate

Eastern Washington Asparagus Fried “Salt and Pepper” Style, Chili Garlic Mayonnaise for Dipping. \$15

Pasta

Pappardelle Arrabiata.

Hand Made Egg Yolk Pasta in a Spicy San Marzano Tomato Sauce with Garlic, Chili Flakes, Lemon Zest and Fresh Herbs, Parmesan Reggiano. \$18

Large Plate

Pan Seared NY Strip Steak, Roasted Garlic Mashed Potatoes, Eastern WA Asparagus, Green Peppercorn Beef Jus. \$40

Wine Special

Cabernet Sauvignon, Alexander Valley Vineyards, CA

Glass \$11 Bottle \$40

(Pair with the Steak!)

Desserts \$7

Hillcrest Farms Rhubarb Crisp with Vanilla Ice Cream.

Brown Butter Hazelnut Cake with Orange Brandy Mascarpone Cream and Candied Orange Peel.

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