



Specials for April 26th

Small Plate

Cream of Asparagus Soup garnished with Sunflower Sprouts and Served with Bread and Bay Brown Butter. \$15

Grilled Bratwurst, German Style Sweet and Sour Red Cabbage, Mustard-Beer Sauce. \$15

Pasta

Handmade Orecchiette with Fennel Sausage, Broccoli Rabe, Garlic, Parmesan Reggiano. \$19

Large Plate

Steamed Local Halibut, Stir-Fried Asparagus and Red Pepper with Garlic Chives and Black Bean Sauce, Miso Scented Kabocha Squash Puree. \$30

Desserts \$7

Hillcrest Farms Rhubarb Crisp with Vanilla Ice Cream.

Chocolate Orange Flourless Torte with Whipped Cream.

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

