



Specials for May 15th

Small Plate

Manila Clams Steamed in a Broth of Kimchi, Ground Pork and Soft Tofu. \$19

Pasta

Eastern WA Asparagus Cannelloni Carbonara.

Asparagus wrapped with Fresh Pasta, Parmesan and Pecorino Fondue, Bacon and a Soft Poached Egg. \$20

Large Plate

Dungeness Crab Melt.

Crab Salad and Aged White Tillamook Cheddar on Toasted Sourdough. Served with French Fries (Or Green Salad +\$2) \$30

Wine Special

Bordeaux Blanc, Chateau de Costis, FRA

Glass \$7, Bottle \$25

(Pair it with the Crab Melt!)

Desserts \$7

Hillcrest Farms Rhubarb and Strawberry Crisp with Vanilla Ice Cream.

Warm Ricotta Donut Holes with Apple Cider Caramel for Dipping.

Ice Cream Sundae with Hot Fudge Sauce, Toasted Almonds, Whipped Cream and a Cherry on Top. (GF)

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