



Specials for May 15th

Small Plates

Kale and Radicchio Salad with Lemon, Garlic, Parmesan Reggiano, Extra Virgin Olive Oil and Aged Balsamic. \$16 (GF, V)

Wild Salmon and Cod Fish Cakes with Potato and Mirepoix filling. Saffron Aioli, Arugula and Charred Tomato Vinaigrette. \$19

Pasta

Baked Penne with Spinach, Garlic, Cream, Feta and Mozzarella Cheeses. \$17

Large Plate

Wild Hood Canal King Salmon, Pan Seared with Crispy Skin, Fried Rice with Napa Cabbage and Pickled Bean Sprouts, Asparagus with Miso Butter and Sesame Seeds, Teriyaki Sauce. \$35 (GF)

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Rhubarb and Ricotta Donut Holes with Rhubarb Curd for Dipping.

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.

