



Specials for June 26th

Small Plate

Wild Sea of Cortez Prawn Salad with Smoked Green Beans, Green Cabbage, Pickled Bean Sprouts, Fried Walla Walla Onions, Thai Basil, Mint and Som Tum Dressing. \$20

Pasta

Risotto with Red Wine, Sauteed Mushrooms, Mirepoix, Parmesan Reggiano and Cambazola Cheese. \$20

Large Plate

Wild Hood Canal King Salmon Pan Seared with Crispy Skin, Red Potato Salad with Smoked Reefnet Sockeye, Castlevetrano Olives and Caesar Dressing. Microgreen, Breadcrumb and Parmesan Gremolata. \$40

Desserts \$8

Raspberry Crisp with Vanilla Ice Cream. (GF)

Peach and Praline Turnover with Cream Cheese Frosting and Candied Pecans.

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.

