



### Specials for June 28th

#### 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.

