



### Specials for June 5th

#### Small Plate

Cream of Asparagus Soup.

Sauteed Local Asparagus, Sourdough Croutons, Microgreens, Extra Virgin Olive Oil. \$16

#### Pasta

Baked Semolina Gnocchi, Roasted Roma Tomatoes, Cream, Basil Pesto, Parmesan Reggiano and Toasted Breadcrumbs. \$18

#### Large Plate

Sesame Encrusted WA Ling Cod, Cauliflower "Cous Cous," Salad of Spicy Mixed Greens, Daikon and Radishes, Miso and Ginger Vinaigrette. \$30

#### Desserts \$7

Hillcrest Farms Rhubarb and Strawberry Crisp with Vanilla Ice Cream.

Taro Root Crème Brûlée with Brown Sugar Boba Pearls.

(A \$10 deposit for the dish will be added to takeout orders and returned upon return of the dish)

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