



Specials for July 10th

Small Plates

NY Strip Crostini.

Pan Seared Beef, Garlic Toast, Crispy Walla Walla Onions, Beef Jus, Lummi Island Sea Salt.
\$25

Wild Sea of Cortez Prawn Ceviche, Guacamole, Fresh Tortilla Chips, Cilantro, Charred
Serrano Salsa Verde. \$20

Pasta

Hand Made Cauliflower Gnocchi, Roasted Cauliflower, Cauliflower Mousseline, Parmesan
Reggiano, Sage Oil. \$18

Desserts \$8

Raspberry Crisp with Vanilla Ice Cream. (GF)

Crème Fraîche Panna Cotta with Macerated Local Strawberries, Raspberries and
Blueberries. (GF)
(Contains Gelatin)

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.

