



Specials for July 23rd

Small Plate

Chilled Wild Sea of Cortez Prawns with Cucumber and Avocado, Cold Gazpacho Broth,
Extra Virgin Olive Oil. \$19 (GF)

Pasta

Joe's Garden's Broccoli 'Carbonara'.
Smokey Charred Broccoli, Spaghetti, Egg Yolks, Parmesan Reggiano, Pecorino Romano,
Black Pepper. \$18 (V)

Large Plate

Hood Canal Chinook Salmon in a Goan Style Fish Curry Broth, Cauliflower and Potato
Pakora, Jasmine Rice. \$38

Desserts \$8

Raspberry Crisp with Vanilla Ice Cream. (GF)

Blueberries Jubilee.

Lemon Pound Cake, Buttermilk Ice Cream, Flambéed Blueberry Rum Sauce.

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.