



Specials for July 31st

Small Plates

Butter Curry Poutine.

A Can-Indian Fusion of Hand Cut Frites, Cheese Curds and a Butter Curry Sauce, Cilantro.
\$17 (GF, V)

Pasta

Pearl Couscous with West Shore Farm's Artichokes, Castleveltrano Olives, Arugula, Sherry
and Manchego Cheese. \$20 (V)

Large Plate

Hood Canal Chinook Salmon, Pan Seared with Crispy Skin, Warm Farro Salad with Grilled
Radicchio, Green Goddess and Roasted Beet Vinaigrette. \$38 (GF)

Desserts \$8

Peach and Blueberry Crisp with Vanilla Ice Cream. (GF)

Crème Puff filled with Lemon Custard and Topped with a Warm Island Blackberry and
Kirsch 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.

