



Specials for August 1st

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

Hand Made Spaetzle with Bacon, Caramelized Onions, and an Heirloom Tomato and

Rosemary Relish. \$18

(Can be prepared without Bacon)

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.

