



Specials for August 2nd

Small Plates

Crispy Salt and Pepper Style Pacific Oysters, Cabbage and Cilantro Slaw, Spicy Chili Aioli.
\$18

Pasta

Spaghetti with Hillcrest Farm's Basil Pesto, Heirloom Tomato and Balsamic Coulis,
Parmesan Reggiano. \$18

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)

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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)

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.