



Specials for August 5th

Small Plates

Fico Con Prosciutto.

Figs from our Tree wrapped with Prosciutto di Parma, Burrata Cheese, Aged Balsamic. \$18

Pasta

Wild Hood Canal King Salmon Mezza Luna with Heirloom Tomato Butter and Fennel. \$18

Large Plate

Smoked Meatloaf, Romano Beans braised with Ham Hock and Cream, Crispy Walla Walla Onions, Sage and Rosemary Gravy. \$25

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.

