



Chef's Tasting Menu for Spring 2015

FIRST

Green Pea Flan

MOREL MUSHROOMS AND PEA VINES

SECOND

Wild Alaska King Salmon, Wood-Fired

BRAISED LEEKS, FINGERLING POTATOES,
RHUBARB AND GINGER COMPOTE

THIRD

Skagit River Ranch Wagyu Beef Brisket, Braised

BONE BROTH, ROOT VEGETABLES
AND FRESH HORSERADISH

FOURTH

Pine Nut Tart

ORANGE MARMALADE, ALMOND PASTE,
PINE NUTS, ORANGE SORBET

\$50 PER PERSON,
PLUS BEVERAGE, TAX AND TIP

