

**SPROUTING SALAD OF GOLDEN BEETS**

*apples, tarragon, hazelnut soil, cider vinaigrette, farmhouse goat cheese*



**CELERY AND KALE RISOTTO**

*homegrown mushrooms, sorrel pesto, chive flowers*



**RIB EYE CAP WITH  
ROASTED PARSNIP PUREE**

*heritage carrots, pickled romanesco,  
cipollini onions, black truffle reduction*

**VACUUM POACHED SEABASS  
AND FENNEL CONFIT**

*pickled seashore vegetables,  
dry sherry reduction*

**RED QUINOA  
WITH ZUCCHINI**

*apples, red beets, almonds*



**ARTISAN CHEESE PLATE**

*with wild honey*

**CHOCOLATE CYLINDER**

*with red pepper cress, espuma of mascarpone, yogurt*



**PETIT FOURS POPS**

**BLOOMING TEA**

*tonight's menu is complimented with  
organic Chardonnay & Cabernet Sauvignon from Snoqualmie Winery*