

RESERVATIONS BEGINNING AT 4 PM THROUGH 8 PM

Four Course Menu

APPETIZER

Dungeness crab cake, basil aioli, roasted tomato vinaigrette

STARTER

(select one from two choices)

Foraged mushroom bisque, crème fraîche and crispy shallots ~ OR SpringRain winter greens, toasted pepitas, Washington apple, Mystery Bay goat cheese, champagne vinaigrette

ENTRÉE

(select one from three choices)

Country Natural Beef prime rib, twice baked potato, creamed cauliflower ~ OR

Quileute river steelhead, truffle risotto, braised chard, chardonnay butter sauce ~ OR

Roasted kobacha squash, Finnriver quinoa, foraged mushrooms, lacinato kale, creamed cauliflower

DESSERT

Theo's chocolate pot de crème

