



PRIVATE MENU

Dinner

FIRST COURSE

ARCADIAN GREENS

Radish | Parsnip chips | Fig dressing

SECOND COURSE

Choice Of

ROASTED CHICKEN

Brown Butter Vin | Garlic Couscous | Brussel Sprouts

KING SALMON

Blistered Tomato | Corn | Squash | Basil | Lemon

PORK CHOP

Rosemary Pear Compote | Fried Potatoes | Rappini

NEW YORK (8oz)

Fennel Pollen Butter Frites | Mixed Mushrooms | Creamy Horseradish

BULGOGI BURGER

House Blend Beef & Bacon Patty
Carrot & Cucumber Pickle | Gochujang
Caramelized Onion | Brioche Bun | House Fries

FISH AND CHIPS

Beer Battered Cod | Tartar | Lemon | Fries

CAULIFLOWER STEAK

Herb Marinade | Garlic Couscous | Sautéed Squash |
Tomato

DESSERT

CHOCOLATE TRUFFLE CAKE

Fruit puree | fresh berries

\$80 PER PERSON

Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs. The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We request one check for parties of eight or more and a 25% gratuity will be added. \$30 Corkage on all outside bottles: per 750 ml. Limit 2 per table. All bottled wines are subject to state tax. A \$5 charge will be added to all split entrée items.