



**CASCADE**  
Dinner

**FIRST COURSE**

**MIXED GREENS**

radish | shallots | herbs | candied walnuts | red wine vinaigrette

**SECOND COURSE**

Choice Of

**DRAPER VALLEY HALF CHICKEN**

delicata squash | pear | sage brown butter

**'SKUNA BAY' SALMON**

grits | broccoli | lemon

**PAPPARDELLE**

squash | tomato | shallot | herbs | garlic | parmesan

**DESSERT**

**PRADA CHOCOLATE MOUSSE CAKE**

**\$60 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.*



**MT. BAKER**  
Dinner

**FIRST COURSE**  
Choice Of

**SEASONAL SOUP OF THE DAY**  
chef's choice

**MIXED GREENS**  
radish | shallots | herbs | candied walnuts | red wine vinaigrette

**SECOND COURSE**  
Choice Of

**PORK CHOP**  
eggplant caponata | rum raisin puree

**DRAPER VALLEY HALF CHICKEN**  
delicata squash | pear | sage brown butter

**'SKUNA BAY' SALMON**  
grits | broccoli | lemon

**PAPPARDELLE**  
squash | tomato | shallot | herbs | garlic | parmesan

**DESSERT**

**PRADA CHOCOLATE MOUSSE CAKE**

**\$70 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.*



**OLYMPIC**  
Dinner

**AMUSE BOUCHE**

**SEASONAL SOUP OF THE DAY**  
chef's choice

**FIRST COURSE**  
Choice Of

**DUNGENESS CRAB CAKE**  
tomato & corn chutney | basil cream

**MIXED GREENS**  
radish | shallots | herbs | candied walnuts | red wine vinaigrette

**SECOND COURSE**  
Choice Of

**TERES MAJOR STEAK**  
hen of the wood | haricot vers | scallion oil

**DRAPER VALLEY HALF CHICKEN**  
delicata squash | pear | sage brown butter

**'SKUNA BAY' SALMON**  
grits | broccoli | lemon

**PAPPARDELLE**  
squash | tomato | shallot | herbs | garlic | parmesan

**DESSERT**

**PRADA CHOCOLATE MOUSSE CAKE**

**\$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.*