

PLATE UP

BLOSSOM COLLECTION | \$45 PP

TRAY PASS

CAPE CLEARE SALMON SKEWER

chive, rhubarb glaze, smoked orange salt
(made without gluten-containing ingredients)

SMOKED ROUGE BLEU TARLET

black pepper walnuts,
rhubarb lemon compote
(vegetarian)

STARTER

MACRINA ARTISANAL BREAD

salted butter
(vegetarian)

SHAVED LOCAL ASPARAGUS & SWEET GEM LETTUCE

brioche crumble, parmesan,
lemon vinaigrette
(vegetarian)

MAIN

CREAMY MOREL FARRO

parmesan, shallot, herbs
(vegetarian)

GRILLED BROCCOLINI

parmesan, shallot, herbs
(vegetarian, made without gluten-containing ingredients)

WILD LINGCOD

foraged mushroom beurre rouge
(made without gluten-containing ingredients)

SWEET

LEMON CURD TART

huckleberry compote
(vegetarian)

GARDEN COLLECTION | \$52 PP

TRAY PASS

SPRING PEA BLINI

crispy prosciutto, leek cream

FORAGED MUSHROOM QUICHE

toasted walnut, chevre, fresh herbs
(vegetarian)

DRY-RUBBED TENDERLOIN SKEWER

fried capers, chimichurri butter
(made without gluten-containing ingredients)

STARTER

MACRINA ARTISANAL BREAD

salted butter
(vegetarian)

GRILLED RADICCHIO & ORGANIC SALAD

marinated fennel, orange scented figs,
candied pecans, creamy balsamic dressing
(vegan & made without gluten-containing ingredients)

MAIN

GRILLED LOCAL ASPARAGUS

lemon, jacobson sea salt
(vegan)

ROASTED RED POTATOES

creamy garlic puree, rosemary salt
(vegan & made without gluten-containing ingredients)

ST. HELEN'S BEEF TENDERLOIN

house-made steak sauce
(made without gluten-containing ingredients)

GRILLED PACIFIC HALIBUT

scallion herb verde
(made without gluten-containing ingredients)

SWEET

SALTED CARAMEL CHOCOLATE TART

(vegetarian)