



SMALL PLATES

Beet Salad	barnston island beets, goat cheese mousse, pistachio, truffle-sherry vinaigrette
Dungeness Crab Poutine	béarnaise gravy, hand-cut fries, artisan cheese curds
Shrimp Cocktail	wild baja prawns, cocktail sauce
French Onion Soup	caramelized onion, crouton, gruyere, rich broth

ENTRÉE PLATES

Steak Frites	caramelized bistro steak, Yukon gold potato fries, truffle aioli, charred tomato relish
Grilled Steelhead Trout	du-puy lentils, spinach-walnut salad, brown butter
Winter Squash Gnocchi	butternut squash, mascarpone, sage, toasted pumpkin seeds
Short-Rib Shepherds Pie	braised beef short-rib, caramelized onion, buttermilk whipped potatoes

DESSERT TASTING

shared chocolate tasting for two, a selection of all things chocolate

February 10th – 14th, 2012 \$45 per person