

## cheese and wine flights

we suggest a minimum of 3 items

### optional adders:

3oz wine pairing . 5  
membrillo quince paste . 3  
marcona almonds . 3  
marinated olives . 3

### bleu cheeses

#### **roquefort coccinelle . sheep's milk . france . 6**

wine - pedro ximenez 'solera reserva san emilio'. jerez, spain. nv

#### **rogue smokey blue . cow's milk (raw) . united states . 6**

wine - domaine pietri-geraud 'cuvée méditerranée'. banyuls, france . 03

#### **fourme d'ambert, hervé mons . cow's milk (raw) . france . 5**

wine - domaine pichot 'le peu de la moriette'. vouvray, france . 08

#### **bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 4**

wine - airfield estates cabernet sauvignon . yakima valley, washington . 08

### rich and creamy cheeses

#### **camembert 'le pommier', hervé mons . cow's milk . france . 4**

wine - cascina santuario . moscato d'asti, italy. 08

#### **humboldt fog . goat's milk . united states . 6**

wine - chateau la maroutine sauvignon blanc . bordeaux, france . 08

#### **seastack, mt. townsend creamery . cow's milk . united states . 6**

wine - s.a. prüm 'essence' riesling . mosel-saar-ruwer, germany . 06

#### **fromager d'affinois pepper . cow's milk and cream . france . 4**

wine - ogier 'heritages' côtes du rhone, france . 07

#### **délice de bourgogne . cow's milk and cream . france . 6**

wine - domaine prieure pinot noir . bourgogne, france . 06

### aged and musty cheeses

#### **brebichon corse . sheep's milk . france . 5**

wine - chateau val joanis 'traditions' roussanne . cotes du luberon, france . 08

#### **cabot 'clothbound' cheddar . cow's milk . united states . 5**

wine - domaine des ouches '20' cabernet franc . bourgueil, france . 08

#### **grand pont l'évêque . cow's milk . france . 5**

wine - château douley . premières côtes de bordeaux, france . 05

#### **morbier, hervé mons . cow's milk (raw) . france . 5**

wine - wrongo dongo monastrell . jumilla, spain . 08

#### **balarina . goat's milk . netherlands . 4**

wine - andeluna malbec . mendoza, argentina . 09

### dry and nutty cheeses

#### **barely buzzed . cow's milk . united states . 5**

wine - dopff & irion pinot blanc . alsace, france . 07

#### **ossau iraty . sheep's milk (raw) . basque region . 5**

wine - hacienda don ramon . rioja, spain . 06

#### **pecorino sardo gran cru . sheep's milk . italy . 5**

wine - falchini . chianti dei colli senesi, italy . 07

#### **mimolette . cow's milk (raw) . france . 6**

wine - kaiken cabernet sauvignon . mendoza, argentina . 07

#### **chèvre noir goat cheddar . goat's milk . canada . 6**

wine - three rivers merlot . columbia valley, washington . 08

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## starters

### soup

san marzano tomato or today's selection . 5

### meze plate

artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut spreads served with toasted almonds, crackers and flatbread  
**two spreads . 7 three spreads . 10 four spreads . 13**

### heirloom tomato caprese

heirloom tomatoes, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 13

### bacon wrapped scallops

mixed greens and blackberry demi-glace . 13

### warm bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

### sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

### grilled cheese crostini

classic reserve cheddar crostini and san marzano tomato soup . 9

### crab cakes

dungeness crab, fennel slaw and red pepper tartar sauce . 13

### \*grilled beef tenderloin skewers

crimini mushrooms and red wine-mushroom glaze . 13

### \*salmon tartare

capers, chives, shallots, cucumber purée, crème fraiche and crackers . 12

### calamari

lightly battered, moroccan tomato aioli . 10

### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 13

### cheese page

selection of artisan and imported cheeses . [previous page](#)

## salad

**add grilled chicken . 4**

**add prawns or marinated flank steak . 6**

**add grilled salmon or crab cake . 7**

### purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

### apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

### mediterranean

baby spinach, sheep's feta, grape tomatoes, shaved red onions, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

### roasted beets

mixed greens, laura chanel chevre, orange segments, toasted pistachios and orange-balsamic vinaigrette . half 9/full 12

### goat cheese and roasted pepper

mixed greens, laura chanel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

### \*caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

### cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmesan and cranberry dijon vinaigrette . half 10/full 13

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## **sandwich**

side mixed greens with sun-dried tomato vinaigrette

**substitute shoestring or sweet potato fries, side \*caesar salad or cup of soup . 4**

### **blta**

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 11

### **grilled chicken**

bacon, provolone, avocado, shaved red onion and roasted garlic chive spread . 12

### **meatloaf**

provolone, tomato, red onion, mayo and stone ground mustard . 12

### **vegetarian**

grilled eggplant and zucchini, oven dried tomato, baby frisée, olive tapenade and classic aioli . 11

### **italian**

ham, tuscan salami, fresh mozzarella, peppadew peppers and arugula . 12

### **house roasted turkey and havarti**

crisp bacon and red pepper mayo . 12

### **braised beef short rib**

havarti, pickled onions and arugula . 13

### **grilled wild salmon**

lettuce, tomato, english cucumber and house tartar . 13

### **\*burger**

herbed aioli, smoked tomato jam, housemade pickles, lettuce, tomato, onion and shoestring fries . 13

**add bacon, sheep's feta, cheddar or maytag bleu cheese . 2 ea**

## **pizza**

### **artisan pepperoni**

molinari pepperoni, mozzarella and tomato sauce . 12

### **pesto**

greek sheep's feta, pomodoraccio tomatoes, red onion and fresh oregano . 12

### **white balsamic chicken**

mozzarella, shaved red onion, avocado, cilantro and tomato sauce . 12

### **mediterranean**

mozzarella, feta, kalamata olives, spinach, tomato, mushrooms and roasted garlic spread . 11

### **bacon**

caramelized onions, provolone and garlic oil . 12

### **margherita**

fresh mozzarella, tomato sauce and basil . 11

### **parma prosciutto**

sweet red onion jam, gorgonzola, picholine olives and fresh arugula . 12

### **italian sausage**

laura chene! chèvre, mozzarella, tomato, kalamata olives, caramelized onions and olive oil . 12

## **pasta**

**add grilled chicken . 4**

**add sautéed prawns . 6**

### **gorgonzola and pancetta**

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 18

### **sweet pea and corn**

campanelle noodles, bacon, sweet peas, heirloom tomatoes, shaved fennel, corn jus, spanish olive oil and shaved parmigiano-reggiano . 17

### **lobster baked mac and cheese**

campanelle noodles and lobster baked in a creamy gruyère sauce . 23

### **basil pesto**

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

### **lamb ragù**

spinach fettuccini, shaved ricotta salata and mint . 19

### **artichoke and spinach ravioli**

charred red onion, kalamata olives, grape tomatoes, lemon-thyme butter sauce, and shaved parmigiano-reggiano . 17

## **entrée**

### **pan roasted halibut**

israeli cous cous, spanish chorizo, pickled cipollini onions, sweet peas, wilted spinach and red pepper buerre blanc . 28

### **oven-roasted pork tenderloin**

roasted fingerling potatoes, arugula, fig mostarda and veal jus . 22

### **free-range chicken marsala**

garlic mashed potatoes, sautéed green beans and marsala mushroom sauce . 18

### **\*grilled filet mignon**

parsnip puree, sautéed swiss chard and gorgonzola demiglace . 33

### **wild mushroom meatloaf**

garlic mashed potatoes, sautéed green and yellow beans, and porcini demiglace . 18

### **braised beef short ribs**

herbed polenta cake, arugula and natural jus . 23

### **\*seared ahi tuna**

porcini crust, broccolini, mushroom cannelloni, aged balsamic and chile oil . 25

## **sides . 5 each**

### **israeli cous cous**

### **garlic mashed potatoes**

### **herbed polenta cake**

### **sautéed haricot vert**

butter, shallots and toasted almonds

## **everyday three course menu**

### **\$25**

#### **choice of starters**

calamari  
half purple chopped  
grilled cheese crostini

#### **entrée choices**

basil pesto pasta  
chicken marsala  
sweet corn campanelle  
wild mushroom meatloaf

#### **dessert choices**

sea salt caramels  
bananas foster bread pudding  
vanilla crème brulee  
ice creams and sorbets

### **\$35**

#### **choice of starters**

\*salmon tartare  
bucheron goat cheese  
tenderloin skewers

#### **entrée choices**

lobster mac and cheese  
braised short ribs  
\*seared ahi tuna  
risotto of the day

#### **dessert choices**

black and white brownie  
strawberry rhubarb crisp  
tiramisu mousse  
coconut semifreddo

**add our sommelier's wine pairing selections for \$15  
please no substitutions**

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## beverages

coke, diet coke, sprite, iced tea, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

**dry soda** . 4

refined flavor, lightly sweet and all natural

**lemongrass**

**kumquat**

**rhubarb**

**lavender**

**mighty leaf tea** . 3.25

whole-leaf tea pouches

**black**

more caffeine than green, white or tisanes

**organic breakfast**

a premium black tea from India, aromatic and brisk

**earl grey organic**

elegant black tea with smoky citrus notes of bergamot fruit

**bombay chai**

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

**white**

rare tiny buds and tender leaves, low in caffeine

**white orchard**

refreshing fruits of melon and peach

**green**

floral or grassy flavors, low in caffeine

**mountain spring jasmine**

gently piquant with a natural perfume scent

**green tea tropical**

soothing and refreshing with hints of guava, pineapple and strawberry

**tisanes**

caffeine-free, herb and fruit blends

**chamomile citrus**

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

**organic mint mélange**

soothing herbal infusion of peppermint and spearmint

**ginger twist**

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

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<b>bellevue</b>	<b>kirkland</b>	<b>seattle</b>	<b>woodinville</b>
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**catering and event planning**

206.838.3853

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we do not accept personal checks, we apologize for any inconvenience.  
parties of 6 or more require one check with 18% gratuity added.

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