



DINNER MENU

ENTRÉE UPGRADES

SPIEGELTENT ROASTED FALL VEGETABLES 9

Roasted Seasonal Fall Vegetables, Honey-Pasilla Pepper Sauce

SURF AND TURF 69

Prime Rib Eye*, Atlantic Lobster Tail, Black Truffle Butter, Roasted Seasonal Fall Vegetables (14 oz/please specify desired temperature)

Add Fourme d'Ambert Blue Cheese 4.50

Add Wild Mushroom Conserva 5

Add Savory Foie Gras Mousse Fritter 9

ST. HELENS RANCH RIB EYE 48

Grain-Fed Prime Rib Eye*, Black Truffle Butter, Roasted Seasonal Vegetables (14 oz/please specify desired temperature)

Add Fourme d'Ambert Blue Cheese 4.50

Add Wild Mushroom Conserva 5

Add Savory Foie Gras Mousse Fritter 9

LOBSTER TAIL 30

Add an Atlantic Lobster Tail served with Yuzu Butter to any entrée

Add Black Truffle Butter 4

SEA OF CORTEZ BLUE PRAWNS 12

Add Sea of Cortez Blue Prawns, Black Truffle Butter

NOTICES

Please inform your server of any dietary concerns upon arrival..

An \$8 meal gratuity will be added for the food service portion of your 4-course dinner. 20% gratuity will be added for groups of 6 or more. Groups of 6 or more will be presented with one check.

Corkage Fee – \$25

**Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Protein may contain bones.*

DINNER MENU

Appetizer

Goat Cheese And Delicata Squash Pastry Parcel, Wild Mushroom Conserva

Soup

Sorana Bean Soup, Candied Pork Brittle, Sage

Main Course *your choice of*

FISH

Coconut Crusted Mahi Mahi, Wild Rice, Mango-Lime Sauce, Purple Radish, Lime Caviar

MEAT

Spiced, Bone-In Duroc Pork Chop, Polenta, Mole Sauce, Apple-Poblano Pepper-Cilantro Salad

VEGETARIAN

Purple Yam Tortellini With Herbed Ricotta, Butternut Squash Puree, Kale Chips

VEGAN

Spaghetti Squash, Wild Mushroom Pâté, Lentil Ragu, Parsnip Crinkle, Infused Basil

Dessert

Chocolate Truffon, Chai-Dusted Caramel Churros

A NIGHT LIKE THIS WINE FLIGHT

FOUR TASTINGS (3 OZ EA) 38

ALEXANDRE MONMOUSSEAU CREMANT DE LOIRE
Chenin Blanc/Chardonnay, Loire Valley, FR NV 14/48

MASSOLINO BARBERA D'ALBA,
Piedmonte, IT 2016 15/55

One of:
FOUR VINES OLD VINES ZINFANDEI
Zinfandel, Paso Robles, CA 2017 12/42

JULES TAYLOR SAUVIGNON BLANC
Sauvignon Blanc, Marlborough, NZ 2018 14/48

KEVIN WHITE "LA FRATERNITE"
Grenache/Mourvedre/Syrah, Yakima Valley, WA 2017 15/55

EMILIO LUSTAU EAST INDIA SHERRY,
Jerez, SP NV 15/55

CIDER/CRAFT BEERS

PROUDLY SERVING 20 CORNERS BREWERY AND SUMERIAN
BREWING COMPANY

Rotating Beer Tap (16 oz) (<i>Ask server for selections.</i>)	7.50
Browerij Les Deprorables	
Rotating (12 oz) (<i>Ask server for selection</i>)	11
DragonsHead Cider	
Rotating Tap (16 oz) (<i>Ask server for selections.</i>)	10
DragonsHead Perry Cider, Vashon Island (750 ml)	30

COFFEE & TEA

Brewed Caffè Umbria "Bizzarri" Coffee	3
<i>Complementary refills</i>	
Rishi Organic Tea	3
<i>Ask server for selections</i>	
Doppio Espresso	4
Caffè Latte	6
Cappuccino	6

ZERO PROOF

"Zero Proof" Non-Alcoholic Flight	15
<i>Ask server for selections</i>	

Coke, Diet Coke, 7 Up	2.50
Thomas Kemper Root Beer (12 oz)	4
Black Cherry Soda (12 oz)	4
Grapefruit, Orange, Cranberry Juice	4
Martinelli's Sparkling Cider	4/16
San Pellegrino Sparkling Water (500 ml)	5
Ginger Beer	5
Iced Tea/Sweet Tea	5
<i>Complimentary refills</i>	
Strawberry Lemonade	6
Italian Soda	6
<i>Ask server for selections</i>	

APPETIZER UPGRADES

FRESH BREAD BASKET	5
Honey-Pumpkin Compound Butter	
<i>Add</i> Extra Virgin Olive Oil & Balsamic Vinegar	2.50
<i>Add</i> Black Truffle Butter	4

KUMAMOTO OYSTERS

Kumamoto Oysters, Black Garlic Mignonette
(single/3.75 , half dozen/15)

DUNGENESS CRAB BLINI	20
Dungeness Crab Blini, Pomegranate Coulis, Mixed Micro greens	

FOIE GRAS MOUSSE FRITTER	14
Savory Foie Gras Mousse Stuffed Fritter, Fig Compote	

BURATTA SALAD	12
Fresh Buratta, Arugula, Radicchio, Candied Tomato, Toasted Walnuts, Walnut Oil	

SEA OF CORTEZ BLUE PRAWNS	16
Vermouth Wine-Butter Sauce, Fresh Lime, Brioche Toast	

PORTOBELLO MUSHROOM	11
Grilled Portobello Mushroom, Truffle Honey Mouse, Brioche Toast	

CHEESEBOARD	16
Artisan Cheeses, Fruits, and Crackers (Please ask server for current selections.)	

CHAMPAGNE & SPARKLING WINE FLIGHT

FOUR TASTINGS (2.5 OZ EA)	38
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ALEXANDRE MONMOUSSEAU CREMANT DE LOIRE, Chenin Blanc/Chardonnay, Loire Valley, FR NV	13/45
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TENUTA COL SANDAGO BRUT ROSE, Wildbacher, Veneto, IT 2017	14/48
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CHARLES ELLNER "CARTE BLANCHE" BRUT, Chardonnay/Pinot Noir/Pinot Meunier, Champagne, FR NV 22/85	
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LA SPINETTA "BRICCO QUAGLIA", Moscato d'Asti, Piedmont, IT	13/45
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AGAVE SPIRITS FLIGHT

(Sotol/Tequila/Mezcal) 25

HACIENDA DE CHIHUAHUA SOTOL PLATA,
Delicias, Chihuahua, Mexico

**PUNTAGAVE BACANORA ANGUSTIFOLIA HAW
SONORA,**
Sonora, Mexico

WAHAKA ESPADIN MEZCAL,
San Dionisio Ocoteppec, Oaxaca, Mexico

SPECIALTY COCKTAILS

SWEET DREAMS 16
Woodinville Whiskey Co. Bourbon, Vanilla, Chai
Spices, Almond

WILDE AT HEART 12
Red Wine, Elderflower Liqueur, Hibiscus, Blood
Orange, Passionfruit, Pomegranate, Sparkling Rose
Float

LOVESTRUCK 14
Grey Goose Vodka, Lychee, Tempus Fugit Crème De
Cocoa Liqueur, Lemon

IT'S THYME 15
Nolet's Dry Gin, Passion Fruit, Thyme, Lemon, Lime,
Dragon's Head Cider Float

AFTER DINNER DRINKS

NAUGHTY LATTE 13
Baileys Irish cream, Frangelico Hazelnut Liqueur, Bac-
ardi Rum, and Caffè Umbria Arco Etrusco Espresso

DOMINATRIX DELIGHT 12
Clement Coconut And Blue Curacao Liqueurs, Mount
Gay Rum, Coconut Crème

AFTER DINNER SPIRITS

SINGLE MALT SCOTCH

Laphroaig 10yr 14
Macallan 12yr 14
Kurayoshi 12yr 17
Talisker 10yr 17
Lagavulin 16yr 18
Oban 14yr 18
Nardini Reserva Grappa 18

AMERICAN WHISKEY

Woodinville Whiskey Company Bourbon 12
Woodinville Whiskey Company Rye 13
Whistle Pig Rye 12yr 30

COGNAC & BRANDY

Hennessy V.S. 13
Courvoisier V.S. 14
Dragon's Head Pommeau 16
Remy Martin V.S.O.P 22
Hennessy XO 34