

Starter Salad

Mixed Greens tomato, pickled red onion, crouton, balsamic vinaigrette, parmesan

Caesar* romaine, herb crouton, parmesan, house caesar dressing, lemon

Bleu romaine, bleu dressing, tomato, pickled red onion, gorgonzola, candied pecans



Fri. - Sat.

Poultry + Seafood + Steak + Lamb

Roasted Chicken *airline breast* 8oz thyme-sea salt rub, brown butter, marsala style sauce, roasted garlic-mascarpone, cracked black pepper, heirloom roasted baby potatoes, asparagus

Halibut* 7oz potato crusted filet, sauce maltaise, baby carrots, potato pave *add* Dungeness+Jonah Crab

Scallops* four jumbo sea scallops, brown butter, citrus pan sauce, risotto cake, crispy pork belly, asparagus

Steak Oscar* Dungeness crab, bearnaise, mashed potatoes, capicola bacon, asparagus 7oz Prime Angus Filet • 5oz NY

Surf+Turf* roasted sesame oil-Kevala-demi, togarashi prawns shallots, garlic, red pepper. Mashed potato wonton cigars, sweet chili pepper wasabi aioli 5oz NY (three prawns) • 10oz NY (five prawns) • 10oz Wagyu Ribeye (five prawns)

Eye of Ribeye* 10oz Mishima Reserve Wagyu Five Star, pickled shallots, asparagus, baby heirloom roasted potatoes

Prime Angus Tenderloin* 7oz mushroom duxelles, spinach, sauce moutarde, peppercorn demi, puff pastry toast, cambazola

Short Rib 7oz roasted boneless beef short rib, Bordeaux demi reduction, mashed potatoes, baby carrots, pickled shallots

New Zealand Lamb* half rack (4 bone) 8-9oz black pepper, smoked paprika, sea salt, ruby port reduction with lamb tallow-broth, rosemary, miso and black garlic, shallot frites, potato pave, asparagus, chevre

Pasta

Lobster/Crab Ravioli Dungeness + Jonah crab

cognac cream sauce, sundried tomatoes, pea shoots, shaved aged parmesan reggiano, finished with crab

Wild Mushroom Pappardelle *add* chicken breast • (5) prawns

mascarpone, roasted garlic herb sauce, grilled sweet peppers, shallots, toasted walnut crumble, arugula-truffle pesto

Dessert

Bistro Cheesecake coconut cream, Ube sour cream, toasted macadamia graham cracker crust

Dark Chocolate Cake rich decadent flourless cake, caramel sauce, whipped cream, cookie crumble

Bistro 151 S'more Gather Around The Campfire
puff pastry, dark chocolate, marshmallow, brown butter graham cracker crumbs, vanilla bean ice cream *or* salted caramel

Layered Crepe Cake eleven melt in your mouth layered crepes with light frosting, velvet whipped cream, finished with a bourbon caramel and candied pecans

Creme Brulee made with real vanilla bean, seasonal garnish **Skillet Baked Chocolate Chip Cookie** a'la mode

Olympic Mountain Ice Cream

single scoop served with pirouette cookie double scoop

Vanilla Bean • Salted Caramel • Shaved Coconut • Sorbet

Items marked with * identify raw or undercooked meats, seafood or eggs that when consumed may increase the risk of food borne illness. PCHD

Please inform us of any food allergies, the menu may not declare all ingredients in a particular dish. We use ingredients that contain all major food allergens, there is the possibility of cross contamination. Some dishes can be prepared to meet allergy needs. Dressings may contain egg & dairy. All dishes made to order.

Shareables

Ahi Poke Nachos *	ahi tuna poke, togarashi, Kevala sauce, roasted sesame oil, cucumber wasabi aioli, scallions, chili crisp, wonton chips
Crab Rolls (2)	fried wonton wrapper filled with dungeness & jonah crab meat, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togarashi-sesame slaw, Kevala dipping sauce
Calamari Steak	masa battered fried calamari steak tots, sundried tomato, pickled shallots, dipping sauce
Roasted Zucchini	vegan cheese, grape tomato, calabrian chili, fresh basil, garlic crostini
Clams Gaitan	1 lb Manila clams, coconut milk, lemongrass, ginger, garlic, shallot, red pepper, basil <i>add</i> sourdough baguette
Fire Steak *	bistro filet steak tips, mushrooms, shallots, spicy curry steak sauce, chili peppers, scallions, crema, sourdough baguette slices
Negro Pollo	blackened pulled chicken breast, negro sauce, toasted almonds, chili peppers, chives, sourdough baguette slices <i>sub</i> (5) blackened prawns

~ A Valentine's Evening

For generations, HG has been a place where people come together to share a meal and one another's company. These cherished moments, shaped by spending time together over a meal, become a memory held close to the heart.

This evening is about the two of you—sharing glances, touching hands across the table letting the outside world fade away. We truly hope you savor the meal, but more importantly, the conversation with the beautiful person you came with.

We are honored to celebrate Valentine's evening with you. As we are fully committed with reservations, we kindly ask for your consideration in observing the allotted dining time (1hr 30min) so we may graciously welcome our next guests.

Thank you for helping us make the evening special for everyone. ~HG Bistro

FEATURED COCKTAILS

Chocolate Cherry Old Fashioned

Crown Royal chocolate, luxardo, cherry bitters, marshino cherry

Berry Vodka Spritz

Grey Goose berry rouge, raspberry puree, lemon juice, simple syrup, club soda, lemon

The Sour Cherry Martini

Heritage Vodka, sour cherry liquor, simple syrup, sour, prosecco, cherry

Black Raspberry Lemon

black raspberry liquor, Gin, lemon juice, tonic

Cherry Almond Espresso Martini

Mr. Black cold brew liquor, Disaronno Amaretto, cherry syrup, cream, cherry