



Restaurant Week 2026
Three Course Dinner \$60
Wine Pairing 3oz/per course \$20

Starter

Butter Lettuce Salad

brown butter apples, hot copa, herbed goat cheese, toasted
pumpkin seeds, maple mustard vinaigrette

Shrimp and Pork Potstickers

soy mirin sauce

Dungeness Crab Fondue

artichoke, melted leek, gruyere and brie, garlic crostini

Entrée Course

Pan Seared Alaskan Halibut

coconut rice, dungeness crab, shiitake mushroom,
hot & sour lobster broth

Steak Frites

Creekstone flatiron steak, steak house mushrooms, truffle
aioli, fries

Forest Mushroom Risotto

black truffle, parmesan Reggiano

Dessert Course

Trio of Seasonal Sorbets

Myer lemon, pineapple, strawberry

Apple Huckleberry Pie

bourbon ice cream

Butterscotch Pot de Crème

guittard chocolate pudding, hazelnut bark

Pairing

1st Course

St Supery, Sauvignon Blanc 2022

2nd Course

Kelleher, Pinot Noir, Sonoma Coast 2022

3rd Course

Taylor Fladgate Tawny 20 year 21°b