



MENU



SALAD COURSE

Farmer's Market Salad

Autumn Lettuces, Farm Fresh Vegetables, Spiced Pepitas, Feta,
Woodinville Whiskey Maple Vinaigrette
(gf, contains dairy)

Rosemary & Cheese Popovers

Beecher's Flagship, Cherry Valley Dairy Butter, Flaky Sea Salt
(v, contains gluten, dairy, egg)

FRESH PASTA COURSE

Butternut Squash Ravioli

Sage Brown Butter, Roasted Delicata Squash, Spiced Butternut
Puree, Parmigiano, Toasted Walnuts
(v, contains dairy)

ENTREE COURSE

Choice of:

Red Wine + Fig Braised Beef Short Rib

Leek + Mushroom Farro Risotto, Confit Vegetables, Red Wine
Jus, Italian Parsley Gremolata
(gf, df, contains beef)

Roasted Mushroom Lasagna

Fresh & Foraged Mushrooms, Herbed Ricotta, Ferndale
Mozzarella, Arugula Pesto
(v, contains gluten, dairy, eggs)

Halibut "Aqua Pazza"

Pan Seared Halibut, Leeks, Fennel, Saffron, Summer's
Tomatoes, White Wine Broth
(pesc, gf, contains fish, dairy)

*featured in the Everett Herald "Signature Dish" column



Total = \$96/guest + tax
(includes staffing, service + production fees)