

## Main Courses

### **Ancho Seared Palo Verde Pork Tenderloin\* \$26**

Sweet Potato Cakes, Charred Shallots, Patty Pan Squash, Pepita Pesto and Bourbon Bliss Maple Reduction

### **Ellensburg Seared Lamb Loin\* \$36**

Crispy Parmesan Polenta, Roasted Baby Beets, Brussels Leafs, Perigord Truffle Mushroom Reduction

### **Pan Seared Wild Day Boat Halibut\* \$35**

Laughing Bird Shrimp & Beech Mushroom Ragout with Asparagus and Peppadew Peppers  
Peruvian Purple Potatoes, Lemon Fennel Reduction

### **Pan Seared Diver Scallops\* \$28**

Charred Organic Rainbow Cauliflower, Roasted Sun Chokes, Fermented Black Garlic,  
Kumquat Olive Oil Emulsion

### **Cherry Wood Smoked Venison Strip Loin\* 36**

Creamy Piquillo Pepper Hash Browns, Organic Carrots, Balsamic Blueberry Reduction

### **Grilled Cedar River Filet Mignon\* \$38**

Horseradish Crust, Swiss Chard, Roasted Fingerling Potatoes, Smoked Apple Wood Bacon  
Chives, Crème Fraiche and Port Wine Pomegranate Reduction

### **Poached Maine Lobster & Pancetta Wrapped Prawns\* \$39**

Crispy Seared Lemon and Herb Parmesan Risotto Torte, Smokey Lobster Buerre Blanc  
Grilled Baby Fennel

### **Port Braised Short Rib "Pot Roast" \$33**

Organic Carrot Parmesan Risotto, Fresh Pea Shoots, Roasted Tomato Coulee, Natural Jus

### **Lemon & Roasted Garlic Free Range Chicken \$27**

Potato Gnocchi, Sauteed Baby Artichokes, Natural Jus-lie

### **Chef's Daily Risotto Feature\* 28**

Check with Your Server for Daily Selection