



DINE AROUND SEATTLE

MARCH 2010

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THREE COURSES, \$30
SUNDAY - THURSDAY NIGHTS

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:: STARTER ::

**Alaska Spot Prawn
and Sea Scallop Dumplings**
lemongrass cream

Mixed Baby Greens Salad
champagne vinaigrette, oregon blue cheese,
bartlett pear, house smoked almonds

Soup du Jour

:: ENTRÉE ::

Black Quinoa-Masa Cakes
rhubarb mole, braised greens,
sweet and sour red onions, Laura Chenel chevre

**Grilled Colville Tribe
Columbia River Steelhead**
green curry ratatouille, jasmine rice

Brick Roasted Washington Chicken
lemon-shallot pan sauce,
garlic whipped yukon gold potatoes

:: DESSERT ::

Rhubarb Crostata
miso caramel sauce, whipped cream