



PNW CHEF DUO

Featuring alternating courses from
Jason Aldous and Adam Stevenson

Add a wine pairing to each course for 35 per person

FIRST COURSE, ADAM

Salish Sea King Salmon Belly
organic beets, hearts of palm, cucumber relish

SECOND COURSE, JASON

Weathervane Scallop Crudo
chilled coconut milk, fermented green strawberry, kaffir lime

THIRD COURSE, ADAM

Ricotta Semolina Dumplings
foraged morel brodo, guanciale

FOURTH COURSE, JASON

San Juan Island Escargot Tart
confit garlic, garden herbs

FIFTH COURSE, ADAM

Summer Truffle Pappardelle
oregon rabbit sugo, fava beans, pecorino romano

SIXTH COURSE, JASON

Surf & Turf
island lamb with local albacore tonnato, wood fired broccoli raab, spring garlic

SEVENTH COURSE, ADAM

Pistachio Rice Pudding
rainier cherries, cardamom sugar, brandy

EIGHTH COURSE, JASON

Saffron Ice Cream
salish honey, valhrona caramelized white chocolate, golden raspberries