

**Amuse Bouche**  
(CHOOSE ONE)

Ⓥ<sup>2</sup> **Vegetable Barley Soup**

Barley, Corn, Green Beans, Carrots, Celery, Onion, Garlic, Tomato, Petite Peas, Italian Parsley, Micro Basil

**Hamachi Crudo\***

Hamachi, Yuzu-Truffle Vinaigrette, Garlic Croutons, Tangelo Orange, Fried Shallots, Micro Arugula

*Hamachi is Served Raw*



*\*Consuming raw or undercooked meats such as Hamachi Crudo, King Salmon, and Prime Filet Mignon may increase your risk of foodborne illness*

**Do you have a food allergy?**

*Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility.*

*Questions? Please speak with a manager.*

**Three Course Lunch**  
\$24.00 per Person

**Entrées**  
(CHOOSE ONE)

Ⓥ<sup>2</sup> **Fire-Grilled King Oyster Mushroom Teriyaki**

Fire-Grilled King Oyster Mushrooms, Sticky Rice, Pineapple Carpaccio, Snow Peas, Wasabi-Teriyaki Glaze, Green Onion, Toasted Sesame Seeds

**Thai Coconut Curry Mussels**

Fresh Mussels, Coconut Curry Sauce, Red Bell Peppers, Green Onion, Lemongrass, Thai Chilies, Sticky Rice, Lime, Thai Basil, Cilantro

**Herb Roasted Chicken**

Pan-Roasted Herb Chicken, Risotto Cake, Zucchini Ribbons, Butter Sauce, Pesto Aioli, Toasted Pine Nuts, Micro Basil

**Fire-Grilled King Salmon\***

Fire-Grilled King Salmon, White Wine and Worcestershire Fish Baste, Garlic, Onion, Butter, Yukon Gold Mashed Potatoes, Grilled Asparagus, Meyer Lemon Vinaigrette, Lemon, Italian Parsley

*Chef's Recommendation is Medium Rare*

**Prime Filet Mignon\***

**\$60.00**

6.5oz USDA Prime Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Grilled Asparagus, Pine Nut Pesto Aioli, Micro Basil  
*Chef's Recommendation is Medium Rare*

**Finish**  
(CHOOSE ONE)

Ⓥ **Savory**

Crispy Fried Brie Cheese, Blueberry Compote, Honey, Micro Arugula

Ⓥ **Sweet**

Strawberry Shortcake, Orange Crème, Fresh Strawberries, Mint

**Additional Offerings**

Ⓥ **Parmesan Dinner Rolls**

Served with Whipped Butter  
\$4.50 (3 pcs.)

Ⓥ **Sweet Potato Fries**

Served with Chipotle Ranch Dressing  
\$5.50

**Strawberry Grapefruit Spritzer**

\$5.50

**French Press Coffee**

Featuring Caffe Vita – Luna Blend  
\$4.00 (17 oz.) or \$5.00 (34 oz.)

**DRY Sodas**

Cucumber, Vanilla, Rainier Cherry  
\$3.50

**Tea**

Iced or Hot  
\$4.25