



# Tonight's Fresh Sheet

Reservations 206.441.5505

## Manila Clams

*Lardon ~ roasted garlic butter ~ white wine* \$12

**Nosh Platter** *House made pate ~ toasts ~ salami  
artisanal cheese ~ olives ~ Dijon ~ pickled treats* \$14

## Fried Avocado

*Panko encrusted ~ fresh tomato Dungeness crab ~ chive  
oil ~ corn relish  
blood orange vinaigrette* \$16

**Foie Gras** *Seared duck foie <sup>94</sup> ~ champagne grapes  
drizzled Bracamondte Vinagre de Jerez  
maple candied walnut* \$17

## Beets with Smoked Salmon

*Yakima beets  
locally smoked King salmon ~ sherry vinaigrette  
horseradish ~ dark spiced hazelnuts* \$12

## Greens 'n Chevre

*Seasonal lettuces ~ red pepper, Rollingstone chevre  
Marcona almonds ~ sherry vin* \$9

## Parmesan Romaine

*Chopped crisp romaine  
radicchio ~ anchovy, garlic dressing ~ Parmigiano* \$9

## Heirloom Tomato Salad

*Merv's Yakima tomatoes ~ sherry vinegar ~ roasted garlic oil  
sea salt ~ five pepper blend ~ Saveur du Maquis* \$11

## Praline Salad

*Sherry vinegar, olive oil tossed radicchio & endive  
candied pecans ~ Cirone* \$11

**Soup** *Ask your server about Chef's daily  
creation Cup \$6 or Enjoy a Bowl \$9*

## Steward's 3 Cheese Sampler "Rolling Down the Cartoon Goat Hill" \$10

*Wheel, Saveur du Maquis and La Capretta Tenerina <sup>94</sup>*

**See our cheese menu for all of the steward's offerings.**

## Sea Scallops

*Grilled fresh scallops <sup>94</sup>  
saffron stock ~ blueberries ~ rice ~ squash* \$30  
Wine Suggestion: Clos du Val Ariadne

## Copper River Sockeye Salmon

*Pan roast ~ white truffle butter glaze  
rice ~ spinach* \$30  
Wine Suggestion: Terra Blanca Roussanne

## Fresh Wild Halibut

*Parsley butter braised <sup>94</sup> ~ soy roast shiitaki  
Jasmine rice ~ spinach* \$30  
Wine Suggestion: Covington Semillon

## Chorizo & Clam Pasta

*Fresh pasta ~ Don & Joe's award winning chorizo ~ garlic  
Manila clams ~ Merv's tomatoes ~ cream* \$25  
Wine Suggestion: Corona de Castilla

## 94's Famous New York Steak

*House dry aged New York strip ~ grilled to order <sup>94</sup>  
gorgonzola ~ Yukon Gold mashed ~ squash* \$34  
Wine Suggestion: Estefe Big Papa

## Sonoma Saveur Magret

*Roast free range duck breast <sup>94</sup>  
first of the season chanterelle ~ potato* \$34  
Wine Suggestion: Seia Syrah

## Shrimp in Coconut

*Jumbo cayenne grilled shrimp <sup>94</sup> ~ Jasmine rice  
coconut broth ~ snap peas ~ mango* \$32  
Wine Suggestion: Cedergreen Chenin Blanc

## Don & Joe's Pork Loin

*Cracked pepper seared pork loin <sup>94</sup>  
Port demi glace ~ blue cheese ~ fig ~ mashed* \$27  
Wine Suggestion: Dominio Syrah

<sup>94</sup> **Chef's Note** Fish is prepared to the proper temperature for each species. Studies show that consuming under cooked meat and fish increases the risk of food borne illness. Reminder: If you suffer from food allergies, please inform your server so we may serve you safely and enjoyably

Executive Chef Celinda Norton

Cheese Steward Nic Norton

An 18% gratuity will be added for parties of six or more.