

SEASONAL FRESH SHEET



Kumamoto Oysters

Fresh from Taylor Shellfish Farms, served with a champagne-habanero mignonette, and fresh horseradish root on the half shell

15

Spanish Mejillones

Fresh Mediterranean Mussels from Taylor Shellfish Farms sauteed with garlic and sweet onion, in a rich buttery Chardonnay broth with local Hempler's Chorizo, cilantro, fresh lime

1/2 Batch

14

Full Batch

24

Islander Salmon Salad

Gill net caught Lummi Island Sockeye Salmon oven baked with a light Ancho chile spice rub served over organic mixed greens and arugula tossed with a pomegranate-cumin vinaigrette, with organic dried cherries, sweet onion and toasted local hazelnuts

28

Grilled Duck Bistro

Organic mixed greens, spinach, and arugula tossed with a tawny port vinaigrette with sauteed local organic Shiitake mushrooms, local pear slices, Danish Bleu cheese crumbles, candied walnuts, and crispy fried leeks with 2 grilled duck breasts

28

Kung Pao Clams

Fresh Taylor Shellfish Manilla Clams steamed in a rich Chinese inspired Kung Pao sauce with garlic, ginger and soy, with sweet onion, red bell peppers and local organic Shiitakes, deglazed with Chardonnay, finished with lemon wedges and fresh cilantro

1/2 Batch

12

Full Batch

22

Butternut Squash Ravioli

House roasted butternut squash, Lummi Island sweet onion, garlic, fresh sage and local Chevre ravioli stuffed by Bellingham Pasta Co. served with sauteed wild mushrooms in a light sage cream sauce with toasted local hazelnuts

22

Fig & Tawny Pork Chop

14 oz. frenched pork chop marinated in our house brine, grilled to perfection, with an organic black mission fig and tawny port reduction, with hints of rosemary and cinnamon, served with house roasted garlic and herb mashers

24