

Trio of Spreads:

Beet Hummus

chickpeas, tahini, lemon, cumin, olive oil (vegan, gluten free, dairy free, nut free)

Babagannuş

roasted eggplant, lemon, garlic, parsley, olive oil (vegan, gluten free, dairy free, nut free)

Muhammara

roasted red pepper, toasted walnuts, garlic, thyme, olive oil (vegan, gluten free, dairy free)

Trio of Meats and Cheeses:

Manchego (Spain) cow, aged 4 months

British Farmhouse Cheddar (U.K.) cow, aged 8 to 12 months

Artigiano (Wisconsin)
cow, aged in balsamic vinegar and cippolini onions

Finnochiona

classic salami with lemongrass and unexpected spices

Hot Soppresata

cured Italian salami with a hint of heat

Prosciutto

everyone knows prosciutto

gluten-free crackers, house strawberry jam, mixed nuts, dried figs, m&ms



Kale, Lentil and Roasted Cauliflower Salad

bell peppers, blueberries, strawberries, green peppercorn-agave vinaigrette (vegan, gluten free, dairy free, nut free)

Scallop Ceviche

citrus, tomato, roasted peppers, ginger, scallion lettuce, tortilla chip (gluten free, dairy free, nut free)

Shrimp in Tomato, Fennel and Vermouth Reduction

garlic, Italian parsley (gluten free, dairy free, nut-free)

Smoked and Seared Filet Mignon

(gluten free, dairy free, nut-free)

Roasted Veggies

asparagus, cauliflower, potato, carrot, parsnip, pepper, Lebanese zucchini (vegan, gluten-free, dairy-free, nut-free)

Parmesan and Mascarpone Polenta

arugula-pine nut pesto (vegetarian, gluten-free)



Wine List

2021 Locus 7 Mile Rosé grenache, mourvèdre, cinsault

2021 Locus Modo White Sauvignon blanc, Sémillon

2016 locus sud grenache, syrah, cinsault

Beer List

Pilsner Seapine (Seattle)

Lush Pale Ale Fremont (Seattle)

Enhancement Hazy IPA Icicle (Leavenworth)

Non-Alcoholic Beverages

Perrier Sparkling Water

Pellegrino Lemon Soda

Pellegrino Orange-Pomegranate Soda