



## SMALL PLATES

### ARTISAN BREAD 4 \*\*

'macrina' demi baguette | smoked salt | house whipped butter

### CHARRED OCTOPUS 18 †

tomato & corn chutney | watercress

### DUNGENESS CRAB CAKE 18

miso-edamame puree | shimeji | frisée | lemon thyme vinaigrette

### TOMATO & PEPPER GAZPACHO 9 †††

shallot | pickled cucumber | extra virgin olive oil

### CEDAR PLANK SALMON FLATBREAD 16

cedar smoked salmon | boursin | red onion | scallion | capers

### COCONUT CURRY SHRIMP 18 †

thai coconut curry | kaffir lime | green onion

### SPRING PEA HUMMUS 8

harissa yogurt | cucumber | flatbread | pea tendrils

### CHARCUTERIE & CHEESE 22

chefs selection of local charcuterie & cheeses  
seasonal accompaniments

LOCAL OYSTERS 4 EA †  
champagne mignonette



## DINNER

CHEF DE CUISINE Thomas Sheehan



## SUMMER 2019

RESTAURANT MANAGER Jin Lee

## FROM THE LAND

### SHORT RIB 36

garlic mashed potato | carrot | demi-glace

### DRAPER VALLEY FREE RANGE ROAST HALF CHICKEN 32 †

french beans | fingerling potatoes | heirloom tomatoes  
demi-glace

### ANDERSON RANCH LAMB PAPPARDELLE 27

lamb sugo | heirloom tomatoes | basil | parmesan

### WATER'S TABLE LAKESIDE BURGER 22

natural beef patty | avocado | pancetta | lettuce  
tomato | onions | swiss cheese | ginger aioli

### BONE-IN RIBEYE 58 †

18oz bone-in 30 day aged prime ribeye  
garlic mashed potato | asparagus  
demi-glace

## FROM THE SEA

### 'SKUNA BAY' SALMON 34 †

fingerling potatoes | truffle soubise | PNW mushrooms

### LAKE SIDE CIOPPINO 19 | 32

salmon | 'taylor shellfish farms' mussels & manila clams  
prawns | 'olympic provisions' chorizo | basil  
saffron rouille | fennel-tomato broth

### ETOUFFEE 26

prawns | tomato | old bay | garlic | jasmine rice

Vegetarian \*  
Vegan \*\*  
Gluten Free †

## FROM THE EARTH

### LITTLE GEM SALAD 12 †

bacon | cherry tomatoes | shallots | herbs | radish | bleu cheese dressing

### SUMMER MIXED GREENS 11 † \*

blueberries | almonds | goat cheese | shallots | herbs  
blueberry vinaigrette

### BEET SALAD 12 † \*\*

fennel | watercress | stone fruit | shallots | herbs | broken vinaigrette

add salmon 7 | chicken 6 | prawns 6  
steak 8 | crab cake 16

### GNOCCHI | 19 \* †

asparagus | english peas | artichoke | confit garlic  
pine nuts | basil | parmesan | butter sauce

### THAI VEGETABLE COCONUT CURRY 22 †

sweet potato | sweet pepper | onion | carrot | squash  
thai eggplant | jasmine rice

## ON THE SIDE

### MAC & CHEESE 9

cavatappi | 'beechers' cheddar

### MASHED POTATOES 7 †\*

yukon gold | roasted garlic  
butter

### EGGPLANT 9 †\*

truffle oil | honey

### TRUFFLE FRIES 7 †\*\*

### PNW MUSHROOMS 8 †\*\*

shallot | thyme | garlic

*\*The King County Health Department wants you to know. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs.*

*\*We request one check for parties of eight or more and a 20% gratuity will be added.*

*\*For parties of eight or less we would be happy to split your check up to four ways.*

*\$30 Corkage on all outside bottles; per 750 ml. Limit 2 per table. All bottled wines are subject to state tax.*

*A \$5 charge will be added to all split entree items.*