

Seasonal Chef's Menu

SHARED APPETIZER

(Choose One to Share)

House-Made Hummus

Crispy Naan, Feta Cheese, Roasted Garlic, Cherry Tomatoes, Basil, and Balsamic Reduction

Deep Fried Calamari

Fried Calamari, Alleppo Chili, Roasted Tomato Sauce, Arugula, and Parmesan Reggiano

Crispy Brussel Sprouts

Bacon Lardon, Celery Root Puree, and Honey Habanero Gastrique

SALAD

(Choose One Each)

Summer Watermelon Salad

Organic Arugula, Fresh Berries, Feta Cheese, Candied Pine Nuts, Pickled Red Onion, and Balsamic Glaze

Petite Beverly's Wedge Salad

Iceberg Lettuce, Crispy Peppered Bacon, Chipotle Ranch, Herb Croutons, Tillamook Cheddar, Tomatoes, and Cucumbers

ENTRÉE

(Choose One Each)

Hand-Made Potato Gnocchi

Roasted Mushrooms, Cauliflower, Summer Squash, Tomatoes, Arugula and Balsamic Reduction or

Beverly's Truffle Honey Fried Chicken

Yukon Gold Mashed Potatoes, Bacon Skillet Corn, Chicken Demi-Glace, and Bacon Chive Biscuit

Parmesan Crusted Halibut

Celery Root Puree, Sautéed Fingerling Potatoes, Romanesco, Kale, Radish, and Beurre Nantais

Surf & Turf

Petite Grilled Flat Iron Steak, Half Cold Water Lobster Tail, Yukon Gold Mashed Potatoes, Asparagus, Peppercorn Demi Glace, and Bearnaise

PERFECT PAIRINGS

Chardonnay, Long Shadows, "Dance", Washington, 2018 §65

Pinot Noir, Patton Valley, "The Estate", 2017 §67

Cabernet Sauvignon, JB Neufeld, Washington, 2018 §65