



SPRING TASTING MENU

Lunch / \$22.00
3 courses

Starter

COCONUT CURRY MUSSELS gf
House made coconut red curry, Thai herbs

SESAME GINGER ASIAN SALAD
Cabbage, Shredded Carrots, Red peppers
Scallions, Sesame ginger vinaigrette

CRISPY CALAMARI
Honey jalapeno mayonnaise, cilantro oil

Main Course

FRESH COLUMBIA RIVER STEELHEAD
Cilantro jasmine rice, cucumber macadamia nut slaw
mango scallion vinaigrette

CRISPY CAJUN FISH PO BOY SANDWICH
Creamy coleslaw, tomato, onion, spicy remoulade
Hand cut fries

COCONUT GREEN CURRY TOFU gf, v
Lightly fried tofu, coconut green curry
Fresh seasonal vegetables, jasmine rice

Dessert

MATCHAMISU gf, v
Mascarpone layered sponge cake, green tea, matcha

HOT FUDGE SUNDAE gf
Hot fudge, vanilla bean ice cream, chantilly cream

SPRING FEATURED WINES

REVELRY VINTNERS OF WALLA WALLA

MERLOT - Columbia Valley 2015 \$11.00

CHARDONNAY- Columbia Valley 2016 \$10.00

gf Prepared gluten-free // v. Vegan
Dine in only. No substitutions please.
Please communicate food allergies and dietary restrictions to your server.
*Consuming raw or uncooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.
20% Gratuity will be added to all parties of 6 or more.



SPRING TASTING MENU

Dinner / \$38.00
3 courses

Starter

GRILLED ROMAINE AND BLUE CHEESE SALAD gf
Grilled romaine lettuce, fresh basil, blue cheese crumbles
anchovy sherry vinaigrette

COCONUT CURRY MUSSELS gf
House made coconut red curry, Thai herbs

CRISPY CALAMARI
Honey jalapeno mayonnaise, cilantro oil

Main Course

AHI TUNA POKE BOWL
Steamed rice, cucumber, avocado, scallions
sesame seaweed salad, spicy tobiko sauce

FRESH COLUMBIA RIVER STEELHEAD
Cilantro jasmine rice, cucumber macadamia nut slaw
mango scallion vinaigrette

COCONUT GREEN CURRY TOFU gf, v
Lightly fried tofu, coconut green curry
Fresh seasonal vegetables, jasmine rice

Dessert

HOT FUDGE SUNDAE gf
Hot fudge, vanilla bean ice cream, chantilly cream

PINEAPPLE CARMEL BREAD PUDDING
Carmel glaze

MANGO SORBET gf, v
Tropical mango, gluten free cookie

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