

Appetizers

*Chef's Island Style Sampler*

Coconut Shrimp, Asian Barbecue Baby Back Ribs, Sesame Chicken Potstickers

*Maine Lobster Tempura*

Sesame Asparagus, Wasabi Tobiko Aioli

*Curry Seared Sea Scallops*

Edamame, Prosciutto Ham, Radicchio, Leeks, Potato Chips

*Crispy Calamari Cassoulet*

Wilted Greens, Cherry Tomatoes, Mushrooms, Blue Cheese Cream Sauce

*Grilled Beef and Brie "Sliders"*

Roasted Garlic Aioli, Cambozola Cheese, Spiced Onion Rings

*Thai Pork and Vegetable Spring Rolls*

Lemongrass Raspberry Sweet and Sour Sauce

Soup and Salads

*Roasted Sweet Corn and Crab Chowder*

Prosciutto Ham, Red Potatoes, Peppers, Parmesan Puff Sticks

*The Tulalip Bay*

Baby Mixed Greens, Oregon Blue Cheese, Sweet Balsamic Shallot Emulsion

*Hearts of Romaine*

Crostini, Manchego Cheese, Whole Grain Mustard Infusion

*Pancetta Wrapped Shrimp and Spinach Salad*

Toasted Pumpkin Seeds, Cotija Cheese, Creamy Thai Pesto Dressing

*Dungeness Crab and Avocado*

Fresh Mango, Cucumbers, Tomatoes, Taro Chips, Wasabi Horseradish Vinaigrette

Matthew Warren, Maitre d'

From the Land

*Certified Angus Beef 8 oz. Filet Mignon*

Yukon Garlic Mash Potatoes, Seasonal Vegetables, Cabernet Rosemary Demi Glace

*Black Angus Prime 14 oz. Ribeye Steak*

Lyonnaise Potatoes, Creamy Pommery Mustard Sauce, Spiced Onions Rings

*Hazelnut Crusted Rack of Lamb*

Sweet Potato Hash, Star Anise Cherry Jus

*Oven Roasted Maple Leaf Farms Half Duck*

Wild Rice Pilaf, Grilled Asparagus, Grand Marnier Fig Reduction

*Slow Braised Veal Osso Buco*

Spinach Mushroom Risotto, Candied Orange Gremolata

From the Sea

*Crab Crusted Alaskan Halibut*

Wok Vegetables, Wasabi Mashed Potato, Sriracha Chili Sauce

*Ginger Steamed Chilean Sea Bass*

Spicy Shrimp Relish, Jasmine Rice, Sizzling Peanut Oil Soy Fusion

*Volcano Seared Ahi Tuna*

Steamed White Rice, Tempura Vegetables, Wasabi Cilantro Vinaigrette

*Maine Lobster Tail*

Gruyere Potato Cake, Roasted Vegetable Medley, Citrus Herb Butter

Mixed

*"Surf and Turf"*

Pesto Shrimp with Scallion Butter Sauce, 8oz. Wagyu Top Sirloin with Blue Cheese

*"The Big Winner"*

8 oz Filet Mignon, 7oz. Maine Lobster Tail

Dean Shinagawa, Chef/GM