

six | seven

AT THE EDGEWATER

FIRST TASTES

BLT SALAD / 12

candied hills natural bacon, poblano ranch, sherry bacon dressing, organic vine ripe tomatoes

CHILLED SALMON TORCHON / 15

artichokes, green apples, frisée, sugar bacon, toasted fennel, honey yogurt and lemon herb vinaigrette

DUET OF DUCK / 14

radishes, baby frisée, charred oranges, crisp onions, raisins, potato chips and sweet mustard vinaigrette

DUNGENESS CRAB AND SHRIMP CAKE / 15

tomato jam and crab lemongrass sauce

CAESAR SALAD / 12

baby red and green romaine lettuce, boursin cheese, brioche, marinated anchovies and creamy anchovy dressing

JERUSALEM ARTICHOKE SOUP / 12

warm greens, artichoke chips, holmquist hazelnuts and spiced crème fraîche

WILD ARUGULA & ASIAN PEAR SALAD / 12

dijon white balsamic, port wine, candied walnuts, rogue creamery oregonzola

ROASTED PENN COVE MUSSELS / 13

salumi salami, midnight tomatoes, preserved lemon, gewürztraminer and chives

BETROOT CANNELLONI / 13

blue cheese mousse, poached seckel pear, baby endive, crisp prosciutto and maple pecan vinaigrette

BRAISED BEEF AND WILD MUSHROOM TORTELLINI / 18

roasted butternut squash, wilted spinach, candied tomatoes, crisp shiitake and foie gras emulsion

SHAREABLE SIDES

POTATO PURÉE / 8

silken smooth and topped with snipped chives

YOUNG SPINACH, GARLIC AND LEMON / 9

barely wilted tender and organic

LOBSTER MAC AND CHEESE / 16

loaded with lobster, and our signature 6 cheese sauce

FORAGER MUSHROOM RAGOÛT / 10

locally wild and cultivated

ROASTED ASPARAGUS / 8

unfiltered olive oil and fleur de sel

OLIVE OIL SEA SALT BAKED POTATO / 8

cheddar and bacon

ROASTED ROOT VEGETABLES / 8

brown butter and fleur de sel

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AT THE EDGEWATER

BY SEA

CEDAR PLANK SALMON / half 25/39

rainbow potatoes, forager mushrooms, pancetta, asparagus, tomato, truffle cream and blackberry honey

PECAN CRUSTED DIVER SCALLOPS / half 25/39

toasted farro, chanterelle mushrooms, butternut squash, rainbow chard, green onions and sweet brown butter

PAN ROASTED HALIBUT / half 25/39

roasted fennel, wilted arugula, granny smith, celery, pecan smoked bacon and warm lemon oyster vinaigrette

SEARED SWORDFISH / half 24/38

cauliflower puree, toasted pasta, garnet yams, bitter greens, celeriac, balsamic jus and roasted tomato crème fraîche

BY LAND

SAGE BRINED SKAGIT VALLEY CHICKEN / 29

organic root vegetables, mixed herbs, garlic thyme jus and blackened lemon

NATURAL HILLS FARM PORK TENDER LOIN / half 20/ 31

baby turnips, rutabaga, salsify, heirloom carrots, herb puree, caramelized garlic and apple pork reduction

HARRIS RANCH FILET MIGNON / 42

oregonzola crusted, forager mushroom ragoût, asparagus, potato crisp, natural jus

MUSCOVY DUCK BREAST / 42

brussel spouts, butternut squash, pearl onions, sage gnocchi, duck confit, cranberries, crisp leeks and plum gastrique

SIMPLY PUT

SAUTEED KING SALMON / 29

sea salt, roasted lemon, castelvetro olives

16 OZ NY STEAK BY "HARRIS RANCH" / 42

black truffle butter, fleur de sel, grilled scallion

SEARED SWORDFISH / 31

basil, oven dried tomatoes, sea salt

GRILLED FILET OF BEEF BY HARRIS RANCH / 33

black truffle butter, charred green onions and fleur de sel

ALASKAN KING CRAB LEGS / 50

broiled with sweet butter, lemon, and thyme

10 OZ. SIRLOIN STEAK BY HARRIS RANCH / 31

herbed shallot butter and grilled sweet onions

DIVER SCALLOPS / 31

arbequina olive oil, toasted pecans and sage