

VALENTINE'S DAY

Prix Fixe Four Course Menu - 65.

STARTERS

dungeness **Crab** cakes 14.

Shoestring Potatoes, Apple Coleslaw, Tartar Sauce

washington **Oysters** on the half shell 16.

Strawberry Caviar, Champagne Mignonette

Lamb in a blanket 16.

House-made Chocolate Lamb Sausage, Puff Pastry, Parmesan Cheese, Mint and Honey Gastrique

Goat Cheese croquettes 14.

Macerated Strawberries, Charred Frisee, Chocolate and Hazelnut Sauce

SALADS

kale **Caesar** salad 14.

Lacinato Kale, Fried Chickpeas, Parmigiano Reggiano, Worcestershire Reduction,
Washington Truffle Caesar Dressing

Beets, beets, beets 13.

Marinated Beets, Pistachio Butter, Seastack Cheese, Beet Puree, Wild Arugula, Beet Shoots

ENTREES

Seared **Scallops** 32.

Parsnip Mash, Braised Carrots, Pickled Turnip and Beet Salad, Brown Butter Pan Sauce

petite **Fillet** 37.

Fried Fingerling Potatoes, Charred Broccolini, Béarnaise, Huckleberry Gastrique

washington truffle **Risotto** 27.

Locally Foraged Mushrooms, Crispy Leeks, Parmigiano Reggiano, Tonnemaker Apples

DESSERTS

Chocolate trio 8.

Chocolate Raspberry Gateau, Valrhona Caramelia Milk Chocolate Bark with Toffee and Cocoa Nib Bits,
Dark Chocolate Pots de Crème

champagne **Cheesecake** 7.

Sea Salt Macerated Strawberries, House-made Graham Cracker

FEATURED WINES

Luxe by Domaine Ste. Michelle **Sparkling** Wine 67.

Domaine Serene Evanstead Reserve 2014 **Chardonnay** 86.

Dundee Hills, OR

Mark Ryan "The Chief" 2014 64.

Columbia Valley, WA

Chateau Ste. Michelle **Meritage** 2010 85.

Columbia Valley, WA

20% service charge will be added to all checks, and 100% of the service charge
is distributed to the service personnel.
Additional gratuity is at the guest's discretion.

* The King County Health Department wants you to know:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

URBANE



Nate Parnell
Chef de Cuisine

Carly Viup
Restaurant Manager

