

## Starters

<b>Bistro Fries</b>	<b>6</b>
<i>Hand cut fries, roasted garlic aioli</i>	
<b>Hama Hama Oysters</b>	<b>3 each</b>
<i>Served with mignonette and lemon. Ask your server for today's selection</i>	
<b>Crispy Brussels Sprouts</b>	<b>10</b>
<i>With pistachio aioli and lemon</i>	
<b>Curried Yam Fritters</b>	<b>10</b>
<i>With minted raita</i>	
<b>Beets, Brie, Balsamic</b>	<b>12</b>
<i>Organic beets, Mt. Townsend Cirrus, candied hazelnuts, orange oil</i>	
<b>Frisee &amp; Duck Confit Salad</b>	<b>13</b>
<i>Frisee tossed with duck confit, pickled shallot, apple, and warm mustard dressing</i>	
<b>Kabocha Pumpkin Bisque</b>	<b>12</b>
<i>Willowbrook Farm kabocha, garam masala crème</i>	
<b>“Caesar” Salad</b>	<b>11</b>
<i>Butter lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i>	
<b>House Salad</b>	<b>9</b>
<i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i>	

## Entrées

<b>Roasted Pumpkin Risotto</b>	<b>25</b>
<i>Arborio rice with Willowbrook farm pumpkin, wild mushrooms and kale</i>	
<b>Parisienne Gnocchi</b>	<b>28</b>
<i>French style gnocchi tossed with a lamb ragout and hearty greens. Finished with Manchego and rosemary-orange gremolata</i>	
<b>Bacon Wrapped Pork Tenderloin</b>	<b>32</b>
<i>Heritage breed pork, served with yam spaetzle, braised red brussels sprouts and fig sauce</i>	
<b>Boeuf Bourguignon</b>	<b>38</b>
<i>A Bistro Classic! Methow raised grass-fed beef braised with red wine, herbs, root vegetables, bacon lardons and jus.</i>	
<b>Lamb Chops</b>	<b>40</b>
<i>BCS lamb grilled and served with parsnip puree, roasted romanesco and balsamic demi-glace.</i>	
<b>Fish Cakes</b>	<b>27</b>
<i>Fish mousseline with bread crumbs and herbs, pan-fried and served with roasted onion chowder, crispy potatoes and lemon oil</i>	

<b>Ribeye</b>	<b>38</b>
<i>Methow raised grass-fed beef marinated with garlic and rosemary, and served with a potato &amp; kale hash and wild mushroom-bourbon demi-glace</i>	

<b>Steak Frites</b>	<b>28</b>
<i>Steak, grilled and served with house pickled vegetables, hand cut fries and Willowbrook Farm black garlic butter</i>	

<b>Chicken “Tagine”</b>	<b>29</b>
<i>Hover Highland Chicken, braised with apricots and spices, and served with preserved lemon-pistachio cous cous and seasonal vegetables</i>	

### **Fresh Fish**

*We are proud to be a Seafood Watch business partner and source all our fish sustainably. That said, our selection changes often so please check with your server for tonight's offering*

**MP**

**\*For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.** We are happy to prepare foods to your specifications; However, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness

