

barking frog

"The Pantry"

Popcorn Lobster Curried ~ Mango Sauce.....	20
Smoked Muscovy Duck Salad Baby Mixed Greens, Crispy Wontons, Sesame ~ Ginger Vinaigrette.....	12
Butter Lettuce Avocado Crème Fraîche, Valdeon Blue Cheese, Smoked Almonds.....	10
Northwest Kobe Beef Tartare Red Onion Jam, Quail Egg.....	20
Baby Beets & Baby Arugula Laura Chenel's Chèvre Crottin, Aged Sherry Vinaigrette	12
Buttermilk Fried Quail Mini Black Pepper Waffle, Maple ~ Chicken Demi	13
Seared Artisan Foie Gras Poached Rhubarb, Strawberry ~ Vanilla Drizzle.....	20
Spring Lamb Carpaccio Arugula, Pecorino Gran Cru, Truffled Peaches, 25 Year Balsamic.....	17
Ocean Sampler Chef Creates Daily	25

"The Fish Market"

King Salmon Trofie Pasta, Pearl Onions, Beet Greens, Maitake Mushrooms, Smoked Mussels, Bonito Glaze	33
Hawaiian Blue Marlin "Kajiki" Polenta Pineapple Upside Down Cake, Spicy Baby Bok Choy, Coconut & Cilantro Sauce	32
Alaskan Halibut English Pea & Grilled Prawn Ravioli, Morel Mushrooms, Pea Vines, Carrot Gastrique	33
Sea Scallops Confit Chicken Hash, Baby Mirepoix, Sauvignon Blanc Pan Sauce	30

"The Butcher Shop"

16 oz Bone in "Free Range" Veal Chop Vegetable Crepinette, Yukon Gold Puree, Tomato Vinaigrette	56
Anderson Ranch Lamb Loin Spring Garlic & Ham Hock Risotto, Rapini, Pinot Noir Poached Duck Egg	44

"Selection of Northwest Beef"

*Baked Potato Soufflé, Grilled Asparagus, Wild Mushrooms, Demi Drizzle	Beef Accoutrements
*8 oz Northwest Beef Tenderloin.....	48
*14 oz Bone in Rib Eye	45
*8 oz Northwest Kobe Beef Tenderloin.....	98
Seasonal Dish & Vegetarian Dish	Preparation Changes Daily ~ Market Price

Executive Chef Bobby Moore
Chef de Cuisine Scott Lents

There is a \$6 charge for any split orders. One check and 18% gratuity for parties of 6 or more. .

Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk.