

barking frog

“Appetizers”

Popcorn Lobster

Ginger ~ Mirin Dipping Sauce 20.

Figs & Prosciutto di Parma

*Oregon Smoky Blue Cheese, Grilled House Made Focaccia, Candied Pine Nuts,
Grape Must Syrup 12.*

Buttermilk Fried Quail & a Waffle

Black Pepper Waffle, Chicken Maple Demi 14.

Seared Hudson Valley Foie Gras

Chef's Choice 25.

Grand Marnier Prawns

Mixed Greens, Lemongrass Vinaigrette 13.

Cold Smoked Wild Salmon Tartare

Smoked Paprika Crème Fraîche, Croccantini 14.

Seafood Sampler

Trio of Selections 25.

“Salad Course”

Baby Romaine Caesar

White Anchovy & Lemon Aioli Bruschetta, Parmigiano Reggiano 13.

Roasted Beet Salad

Orange Segments, Toasted Hazelnuts, Laura Chenel Goat Cheese, Vanilla Honey Drizzle 11.

Mixed Organic Green Salad

Strawberry ~ Walnut Pesto, Manchego, Balsamic Vinaigrette 10.

Dungeness Crab & Pickled Peaches

Watercress, Gewürztraminer & Tarragon Vinaigrette 18.

Heirloom Tomato & Watermelon

Burrata Mozzarella, Watermelon ~ Tomato Vinaigrette 12.

“Entrees”

Northwest King Salmon

Dungeness Crab Ravioli, Butter Braised Leeks, Asparagus Puree, Asparagus & Cherry Tomato Salad 36.

Seared Ahí

Black Rice, Avocado Tomatillo Verde, Mango Confit, Candied Chilies 32.

Seared Sea Scallops & Sous Vide Pork Belly

Morel Mushrooms, English Peas, Pea Vines, Caramelized Cipollini Onions, Citrus Beurre Blanc 32.

Alaskan Halibut

Manilla Clams, Spanish Chorizo, Heirloom Controne Beans, Herbed White Wine Broth 30.

Grilled Berkshire Pork Chop

Herbed Risotto, Zoe's Prosciutto Wrapped Grilled Asparagus, Gremolata, Citrus Glaze 37.

Sous Vide Northwest Beef Tenderloin

Caponata, Egg Yolk Ravioli, Parmigiano Reggiano, Veal Jus 46.

Roasted Jidori Chicken Breast

Semi Sun Dried & Oil Cured Tomatoes, Fresh Mozzarella, Trofie Pasta, Basil Pistou 28.

Anderson Ranch Marinated & Grilled Lamb Chops

Lamb Sausage, Sundried Tomato Chickpea Cake, Cucumber Mint Raita 39.

Executive Chef Bobby Moore

Sous Chef Joshua Delgado

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**