

barking frog

“Appetizers”

Beef Tenderloin Tartare

*Capers, Anchovy, Shallot, Candied Olives,
Red Wine Onion, Quail Egg 16.*

Popcorn Lobster

Ginger ~ Mirin Dipping Sauce 20.

Sous Vide Pork Belly

*Toasted Peanuts, Bread & Butter Onions,
Baby Arugula & Baby Frisee, Soy Molasses Vinaigrette 12.*

Apple & Chestnut Soup

Roasted Apples & Chestnuts 10.

Seared Hudson Valley Foie Gras

Chef's Choice 25.

Buttermilk Fried Quail & a Waffle

Black Pepper Waffle, Chicken Maple Demi 14.

Grand Marnier Prawns

Mixed Greens, Lemongrass Vinaigrette 13.

“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 Green Salad

Julienne Apple, Shropshire Blue Cheese, Marcona Almonds, Balsamic Vinaigrette 10.

Warm Dungeness Crab Timbale

Roasted Granny Smith Apple, Butter Braised Leeks, Spiced Pecans, Apple Cider Gastrique 18

“Entrees”

“Big Eye” Ahi

Shitake Mushrooms, Baby Bok Choy, Vegetable Pot Stickers, Soy Miso Sauce 32.

Ginger Crusted Sea Scallops

*Beluga Lentils, Apple Bacon, Pea Vines, Maitake Mushrooms, Cipollini Onions, Smoked Almonds,
Coconut Curry Sauce 29.*

Oven Roasted Sea Bass

Fregola Sarda, Sautéed Leeks, Shimiji Mushrooms, Bloomsdale Spinach, Piquillo Pepper Sauce 34.

Grilled New York Steak

Hand Crafted Fries, Smoked & Caramelized Onions, Demi Glace 27.

Northwest Beef Tenderloin

Gnudi, Wild Mushrooms, Baby Arugula, Gorgonzola Cream, Demi Glace 46.

Muscovy Duck Breast

Huckleberry Risotto, Cipollini Onions, Wild Mushrooms, Duck Confit 32.

All Natural Chicken “Poussin”

Chicken Sausage Bread Pudding, Haricots Verts, Baby Carrots, Lemon Beurre Blanc 28.

Oven Roasted Lamb Chops & Pappardelle

*Cipollini Onions, Braised Carrots, Wild Mushrooms, Rapini, Lamb Shank Meat,
Parmigiano Reggiano, Demi Butter Sauce 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**