

CHRISTMAS 2009

~ First Course ~

Apple & Chestnut Soup

Roasted Apples & Chestnuts 10.
Served Tableside

Grand Marnier Prawns

Micro Greens, Orange Segment 19.

Mixed Baby Lettuces

Julienne Apple, Oregon Blue Cheese Crumbles, Toasted Walnuts,
Creamy Blue Cheese Dressing 10.

Warm Dungeness Crab Timbale

Green Apple, Butter Braised Leeks, Apple Cider Gastrique 18.

Hudson Valley Foie Gras

Local Cherry Brioche French Toast, Spiced Walnuts, Bourbon Maple Syrup 25.

Baby Romaine Caesar

White Anchovy & Lemon Bruschetta, Parmigiano Reggiano 13.

Northwest Lamb Carpaccio

Truffle Baby Peaches, Mâche, Lemon Extra Virgin Olive Oil, Parmesan Grissini 12.

~ Entrees ~

Hazelnut Dusted Sea Scallops

Creamy Polenta, Swiss Chard, Toasted Hazelnuts, Vanilla & Honey Drizzle 32.

Seared "Big Eye" Ahi

Toasted Macadamia Nuts, Sticky Rice, Chinese Long Beans, White Chocolate Jalapeno
Sauce 32.

Oven Roasted Sea Bass

Roasted Fingerling Potatoes, Baby Bok Choy, Local Clams & Mussels,
Cured Chorizo, Pearl Onions, Lobster Broth 34.

Roasted Chicken Breast

Roasted Onion Mashed Potatoes, Honey Glazed Baby Carrots, Beurre Blanc 29.

Grilled Berkshire Pork Chop

White Cheddar & Bacon Grits, Brussel Sprout Leaves, Cider Demi Glace 42.

Roasted Muscovy Duck Breast

Huckleberry Risotto, Cipollini Onions, Duck Confit, Wild Mushrooms, Demi Glace 29.

Northwest Beef Tenderloin

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

Coriander Dusted Superior Farms Lamb Chops

Eggplant Cous Cous, Fennel Confit, Haricot Verts, Fig Demi Glace 39.

Executive Chef Bobby Moore

Sous Chef Joshua Delgado

Wine Director Jeffrey Dorgan

For reservations, call 425-424-2999.

barking frog