

Shared Plates

The Art of Gathering. | Greater Seattle

Burrata
Oven-roasted tomatoes, housemade basil pesto sauce and balsamic glaze.

Bruschetta
Tomato, fresh basil and olive oil on toasted bread.

Charcuterie board
Cured meats, olives, pickles and artisan bread.

Artisan cheese board
Artisan cheeses, fruit, nuts, preserves and crackers.

Caprese skewers
Fresh mozzarella, cherry tomatoes, basil and balsamic glaze.

Smoked salmon bruschetta
Toasted bread with smoked salmon and cream cheese.

Mini crab cakes
Bite-sized crab cakes with lemon aioli.

Oven-baked beef meatballs
Served with tzatziki on the side.

Warm pita & tzatziki
Warm pita with cool tzatziki dipping sauce.

Mascarpone-stuffed dates
Mascarpone, crushed pistachios and balsamic glaze.

PERSONALIZED PRICING
Choose any dishes that interest you. We will respond with a final price based on your selections, guest count and service needs. No flat per-person fee or fixed package. Menu availability, dietary needs and final pricing are confirmed before booking.

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Private Dining

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Salads
Caesar salad | Greek salad

Main courses
Chicken Marsala | Cheese tortellini | Grilled baby back ribs with ladolemono | Alaskan cod | Rack of lamb

Sides
Baby potatoes | Asparagus | Seasonal vegetables

Dessert
Crème brûlée

Chicken Marsala uses boneless thighs with mushrooms in Marsala cream sauce. Tortellini is served with mushroom-truffle cream. Cod is served with beurre blanc; lamb and ribs with ladolemono.

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