

MOET & CHANDON

SATURDAY DECEMBER 6TH

BUTCHER'S BLOCK

ROSEMARY GARLIC PRIME RIB
royal ranch beef | lemon broccolini | cajun fingerling potatoes |
chantarelle mushroom demi glaze

ACTION STATION

TACO BAR
cilantro lime shrimp | birria | pickled onions | pico de gallo |
guacamole | cilantro | jalapeno | salsa | cotija | spanish rice gf*
df* | escabeche corn tortilla | horchata | chips | loaded queso dip
gf*

**RAW BAR GF*
washington oysters + clarified butter
ancho shrimp + cocktail sauce + charred lemon
steamed king crab legs + mignonette
kraken smoked salmon

ARENA FARE

HAND CRAFTED LINKS
bacon | caramelized onion | cream cheese

PORK EGG ROLLS

CHILI FRENCH FRIES

BAKED CHICKEN WINGS DF*

PUFF PASTRY WRAPPED HOT DOGS
classic frank | puff pastry | parmesan | parsely

THE CHEF'S TABLE

CAJUN CHICKEN
breaded chicken thighs | cajun spices | herbs | citrus

MISO SOY GLAZED HALIBUT
troll caught alaskan halibut | 3 year aged miso | scallion |
fresno **gluten free

SAUTEED GREEN BEANS & SQUASHES
french cut green beans | chopped zucchini & squash | garlic |
shallot
**vegan **gluten free

LOADED POTATO SKINS
twice baked potato | loaded mashed | green onion | bacon |
cheddar cheese
**gluten free

** THE KING COUNTY DEPARTMENT OF HEALTH
WOULD LIKE TO WARN YOU THAT EATING RAW
OR UNDERCOOKED FOODS MAY LEAD TO FOOD-
BORNE ILLNESS

MENU SUBJECT TO CHANGE DUE TO
AVAILABILITY OR MARKET

SALUMI + CHEESE GRAZING TABLE

LOCAL + IMPORTED CHEESE
irish portor cheddar | wenslaydale cranberry | cotswold cromwell
cheddar | manchego | roquefort | dinner roll | crostini

FRAMANI SALUMI GF*
hot calabrese | hot capicollo | bresaola | soppressta | parm
crisps

THE FARM TABLE

FRESH VEGETABLES + ROOTS GF* DF* V*
cherry tomato | roasted peppers | pickled vegetable | watermelon
radish | red onion | mixed berries | greek olives | cucumber |
beets | shredded carrots | mandarin oranges | mixed green

CHIPOTLE CAESAR SALAD GF*
chopped romaine | cotija cheese | tortilla crisp | pico de gallo |
avocado | roasted corn | chipotle caesar dressing

YAKISOBA CORNER

YAKISOBA BAR
braised pork belly - carrot | onion | cabbage | bean sprouts |
mushroom | bell pepper | hoisin | oyster sauce | broccoli | tamari
| ramen noodle

shrimp yakisoba - carrot | onion | cabbage | bean sprouts |
mushroom | bell pepper | hoisin | oyster sauce | broccoli | tamari
| ramen noodle

SUGAR FACTORY

BELLS COOKIES
chocolate chip | sugar | red velvet | vegan horchata

ALA MODE PIES
pecan | apple | seasonal | mini pies

SIMPLY SWEET
cupcakes | cakesicles | sugar cookies

OUR GRASS IS GREENER VEGAN BAR

KUNG PAO CHICKPEA & BRUSSEL SPROUT
STIR FY
jasmine rice

COCONUT CURRY PUMPKIN LENTIL
yellow curry | red lentil | pumpkin | carrot | bell pepper |
thai basil

**SUSHI CORNER

HAND ROLLED SUSHI + NIGIRI
AHI TUNA POKE **gluten free **dairy free

