



Pop-Up Dining Series | Hearth

## STARTERS

### MUSHROOM CAPPUCINO 12

Trumpet & Porcini Mushroom Soup,  
Truffle Foam

### HEDGEHOG MUSHROOM 13 TOAST

Roasted Hedgehog Mushrooms, Pickled  
Mustard Seed, Pine Bud Syrup, Sunny Up  
Quail Egg

### GRILLED PUGET SOUND 4 EA. OYSTERS IN THE HALF SHELL

Garlic Herb- Nettle Butter

### DUNGENESS CRAB RISOTTO 18

Carnaroli Rice, Fennel, Hon Shimeji & Maitake  
Mushroom, Preserved Plum, Foie Gras Mousse

## ENTREES

### STEAMED PENN COVE 29 MUSSELS

Spicy Chorizo & Wild Mushroom Duxelles Broth,  
Grilled French Baguette, Local Nettle Aioli

### MADRONE WOOD SMOKED 29 MAD HATCHER CHICKEN & MEDLEY OF WILD MUSHROOMS

Roasted Skagit Valley Potato, Peppadew, Olives,  
Capers, Arugula Pistou

### GRILLED ELLENSBURG LAMB LOIN 36

Lamb Grilled atop Pine Needles, Foraged Mushroom  
& Wild Leek Strudel, Baby Turnip, Huckleberry Sauce

## DESSERT

### THEO'S HOT CHOCOLATE, 14 VANILLA ICE CREAM, SASKATOON BERRY STUFFED BEIGNETS

## LIBATIONS

### COLD HANDS 14 WARM HEARTS

Smoke & Spicy Grilled Jalapeno House  
Infused Tequila, Yellow Chartreuse,  
Aperol, Lime, Rosemary

### SANDERS MITTENS 12

Dark Rum, Pinecone Bud Syrup, Orange,  
Cinnamon

### PINE WHISKEY SOUR 14

Woodinville Rye, Seattle Bee Works  
Honey, Pine Smoke, Egg White, Lemon

### SOCKS & SANDALS 12

House Infused Bacon Whiskey,  
Maple, Bitters