



Pop-Up Dining Series | Friday Harbor House
Four Course Menu | \$59

FIRST

BAGNA CAUDA

Winter Vegetables Simmered in Olive Oil with Anchovy and Black Garlic Served with House-Made Bread Featuring Cairnspring Mills Flours

FOURTH

"S'MORES"

Brownie Made with Valrhona Chocolate and Cedar with Caramelized White Chocolate and Madrona Smoked Marshmallow

SECOND

FRESH PASTA

Taylor Shellfish Geoduck Tossed in our Meyer Lemon Kosho over House-Made Pasta with Roasted Carrot, Brown Butter, Lime Leaf, and Ginger

THIRD

SAN JUAN ISLAND LAMB

Crispy Yukon Gold Potatoes with Green Pea Miso and Preserved Garlic Scape

WARM LIBATIONS

MALTED MILK 12

Steamed Milk with Roasted Malted Barley and Scotch

BUTTERED RUM 14

Browned Butter with our House Spiced Rum and Tonka Bean