



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 15 WARM HEARTS**

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

### **SANDERS MITTENS 15**

Dark Rum, Pinecone Bud Syrup, Orange,  
Cinnamon

### **PINE WHISKEY SOUR 15**

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

### **SOCKS & SANDALS 15**

House Infused Bacon Whiskey,  
Maple, Bitters

**#PuffyJacketPopUp**