**STARTERS**

**BEECHER’S CRAB 15**  
MAC N’ CHEESE  
Creamy Mac n’ Cheese made with locally sourced aged Beecher’s cheese, Dungeness crab, topped with truffle-infused breadcrumbs

**CLASSIC FRENCH 10**  
ONION SOUP  
Caramelized Walla Walla onions steeped in a rich beef broth, rye toast points, topped with generous amounts of melted Gruyere cheese

**ENTREES**

**RACLETTE SKILLET 18**  
Roasted fingerling potatoes, Pancetta Lardons, grilled asparagus, charred Walla Walla onions, and peppers topped with melted Raclette Cheese. Served with baby pickles, pickled onions, and truffle crostini

**SALMON 22**  
EN PAPILOTTE  
Seared King salmon in foil with fresh herbs, fingerling potatoes, grilled asparagus, white wine and sweet cream butter

**DESSERTS**

**CHOCOLATE LAVA CAKE 12**  
With Bourbon Cream Sauce

**FIRESIDE SMORES KIT 8**

**SALTED CARAMEL CHEESECAKE 12**  
With Gran Marnier Caramel Sauce

**BEVERAGES**

**BOURBON CIDER 12**  
Locally pressed apple cider warmed with cinnamon, cloves, nutmeg, and Buddha hand citron with handcrafted Woodinville J.P. Trodden Bourbon Whiskey

**ECHO FALLS HOT TODDY 10**  
Citron and clove honey infusion, Dewar’s Whiskey, Regan’s bitters, and hot water

**RUSTY TEE 13**  
Monkey Shoulder Blend Malt Scotch Whiskey, Drambuie Liqueur, stirred over ice with a twist of lemon

**CAMPFIRE SMORES HOT COCOA 13**  
Creamy and rich hot cocoa with Crown Royal, Five Farms Irish Cream Liqueur, in a graham cracker rimmed mug with mini marshmallows and a drizzle of Grand Marnier caramel.