

# Chef Bonnie Rae

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## FAMILY STYLE MENU - WINTER 2022

### Main Course

- \*Chianti Braised Beef Short Ribs | with Crispy Rosemary and Herb Gremolata (GF)
- \*Roasted Side of King Salmon | with Bagna Cauda of Walnuts, Preserved Lemon and Green Garlic (GF)
- \*Pork Polpetta Sicilian-Style Meatballs | with Dried Currants, Pine Nuts and Served in San Marzano Sauce
- \*Roasted Chicken alla Diavola | with Oregano, Sage and Calabrian Chiles (GF)
- \*Salt-Baked Branzino | with Caper Butter Sauce (GF) (Served As Whole Fish, Cut off Spine)
- \*Charred Pork Belly | with Cippolini Onion and Balsamic Agrodolce (GF)
- \*Lamb Chops Scottadita | Served with Caper, Anchovy and Parsley Salsa Verde (GF)

### Grains and Starches

- \*Winter Farro | with Grape Tomatoes, Arugula, Toasted Pistachios and Radish (Vegetarian)
- \*Wild Mushroom Lasagna | with Cream Bechamel, Shallots and Sage (Vegetarian)
- \*Creamy Polenta | with Garlic and Grated Parmesan (GF, Vegetarian)
- \*Potato Gnocchi | with Gorgonzola Cream Sauce, Roasted Pine Nuts and Chives (Vegetarian)
- \*Spinach Taleggio Risotto | with White Wine and Pea Shoots (Vegetarian)
- \*Handmade Tagliatelle Pasta | with Garlic Cream Sauce, Crispy Pancetta and Peas

### Salads and Vegetables

- \*Insalata Verde | with Red Endive, Bibb Lettuce and Oregano Honey Vinaigrette (GF, Vegan)
- \*Roasted Baby Beets | with Ricotta Salata, Pickled Red Onion and Roasted Pistachios (GF, Vegetarian)
- \*Shaved Fennel | with Castelvetrano Olives, Provolone and Champagne Vinaigrette (GF, Vegan)
- \*Winter Greens Salad | with Frisée, Shaved Watermelon Radish, Mint and Parmesan (GF, Vegetarian)
- \*Braised Artichokes | with San Marzano Tomatoes, Mint and Anchovy (GF)
- \*Shaved Cauliflower | with Calabrian Chiles, Shaved Pecorino and White Balsamic (GF, Vegetarian)
- \*Lightly Sautéed Green Beans | with Fresh Basil Pesto and Roasted Pine Nuts (GF, Vegetarian)