

Chef Bonnie Rae

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PLATED DINNER - WINTER 2023

GRAZING TABLE

**Selection of Cheeses + Cured Meats, Nuts, Olives, Seasonal Fruit, Whole Grain Mustard, Jam and Lavosh*

(Served With Our Housemade Milk Bread Rolls + Sea Salt Butter)

MAINS

- *Citrus Marinated King Salmon | with Grapefruit, Lemon Zest and Confit Navel Orange*
- *Garlic Braised Short Ribs | with Red Wine + Horseradish, Parsley and Lemon Zest Gremolata*
- *Klingeman Farm Slow-Roasted Pork Loin | with Fresh Orange, Rosemary and Oregano Reduction*
- *Wild Boar Ragù | with Handmade Pappardelle, San Marzano Tomatoes, Shaved Parmesan and Fresh Herbs*
- *Anderson Ranch Braised Lamb Shoulder | with Mint, Garlic and Pistachio Salsa Verde*
- *Poached Halibut Filet | with Shaved Carrots, Picked Dill Fronds and Crispy Garlic Chips*

SALADS + VEGETABLES

- *Winter Salad | with Frisée, Shaved Apple, Watermelon Radish, Mint and Honey Vinaigrette*
- *Roasted Heirloom Baby Carrots | with Toasted Almonds, Fresh Herbs and Cashew Lemon Sauce*
- *Roasted Delicata Squash | with Vanilla Bean Butter and Crispy Sage Leaves*
- *Caramelized Brussels Sprouts | with Crispy Pancetta, Shallots and Balsamic Glaze*
- *Roasted Baby Beets | with Beet Green Salsa Verde and Housemade Ricotta*
- *Sautéed Haricot Vert | with Fresh Tarragon, Lemon Zest and Crispy Shallots*

STARCHES

- *Handmade Butternut Squash Agnolotti | with Mascarpone, Crispy Sage and Micro Greens*
- *Crispy Potato Pave | with Layered Yukon Potatoes, Sea Salt and Chives*
- *Slow Cooked Wild Rice | with Dried Currants, Mustard Greens, Cinnamon and Fresh Herbs*
- *Winter Farro | with Apple Cider Vinegar, Micro Arugula, Toasted Pistachios and Shaved Radishes*
- *Handmade Potato Gnocchi | with Wild Mushrooms, Fresh Thyme and Butternut Squash*
- *Whipped Pommes Puree | with Yukon Gold Potatoes, Browned Butter and Fresh Chives*