



## Friday Lunch

*Summer 2008*

### APPETIZERS, SALAD AND STARTERS

*Washington Asparagus Soup with Herbed Goat Cheese Caillé and Lemon Cream*

9 -

*Sautéed Diver's Sea Scallop with Fava Bean Puree and Foie Gras Broth*

14 -

*Dungeness Crab Salad with English Peas, Red Onion and Lemon Confit*

12 -

*House Cured Troll King Salmon with Shaved Fennel and Arugula*

10 -

*Oven Roasted Quail with Sautéed Spinach, Fig Reduction and Thyme Jus*

12 -

*Wild Mushrooms with Fava Bean Puree, Baby Beets and Roasted Garlic Sauce*

10 -

*Herbed Farro with Caramelized Turnips, Spring Onions and Balsamic Caramel*

9- Entrée size -16

### THE CHEF IN THE HAT!!! FAVORITES

*Scrambled Egg with Lime Crème Fraîche and White Sturgeon Caviar\**

22 -

*Hudson Valley Foie Gras with Nectarine Chutney and Almond Gastrique*

20 -

*Hamachi Tartare with Cucumber Salad and Toasted Brioche*

18-

*\*Recipes from Rover's cookbook. Ask your server for more details..*

*The Chef in the Hat !!!  
Thierry Rautureau*

*Chef De Cuisine  
Adam Hoffman*



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### SEAFOOD AND MEAT

*Fluke with Spring Onions, English Peas and Sherry Sauce -20*

*Troll King Salmon with Baby Bok Choy, Bacon and Chive Butter Sauce -21*

*Moultard Duck with Herbed Farro, Braised Leeks and Herbed Jus -20*

*Lamb Medallions with Cascade Morels, Zucchini and Black Peppercorn Demi -21*

### **THREE COURSE LUNCH -35**

*Manila Clams with Aioli Crostini, White Wine and Duck Prosciutto*

*Choice of*

*Troll King Salmon with Baby Bok Choy, Bacon and Chive Butter Sauce*

*Or*

*Moultard Duck Breast with Herbed Farro, Braised Leeks and Herbed Jus*

*Gateau Basque with Rhubarb and Preserved Nectarine Coulis*

### **CHEESE AND DESSERT**

*European and Washington State Cheese Assortment with Garden Greens*

*~ 12 (Preferably ordered in advance)*

*Bing Cherry and Almond Tartlet with Bing Cherry Coulis -9*

*Bittersweet Chocolate Bombe with Hazelnut Praline and Crème Anglaise -9*

*Sorbet or Ice Cream Selection of the Day -9*