

solomon's



SMALL PLATES

» **Duck Rillettes**

House-made pickles, IPA mustard, grilled striata bread \$16

» **Bone Marrow**

Chili braised octopus, bone marrow, radish, parsley, and grilled striata bread \$16

» **Seasonal Soup**

Our daily soup selection \$11

SALADS

» **Mixed Green Salad**

Mixed greens with cucumber, red onion, avocado, toasted almonds, champagne vinaigrette \$11

» **Panzanella Salad**

Tuscan chopped salad, bread, corn, cucumber, heirloom tomatoes, and a romesco dressing \$12

» **Carrot & Beet Salad**

Topped with goat cheese, honey, and almonds \$12

ENTREES

» **Seared Halibut***

Pacific Northwest Halibut with blue corn crab cakes, smoked tomato jam, and chicken fried artichokes \$37

» **Seared Scallops***

U-10 scallops with celery root purée, baby potatoes, bacon, scallop butter sauce, mushrooms, and chives \$37

» **Gnocchi**

Gluten free gnocchi with summer vegetables, eggplant purée and carrot top pesto \$18

» **Elk Rack***

Elk loin with kabocha squash purée, crispy maitake mushrooms, pickled marionberries \$45

» **Ribeye***

Pan seared ribeye with soubise taleggio croquettes and charred onion tuile \$48

» **Duck Breast***

Crispy duck breast with cherry jam, sunchoke purée, patty pan squash, and glazed turnips \$35

DESSERTS

» **Lemon Ricotta Soufflé**

Lemon ricotta soufflé with marionberry jam, fresh berries, and a sugar cookie \$10

» **Salted caramel Chocolate Cake**

Chocolate cake soaked in caramel with raspberry purée, raspberry whip cream, peanut butter powder \$10

» **Daily Homemade Ice Cream**

Our daily ice cream selection \$9

Split Plate Fee - \$3

We can make many items gluten free.

Bills can be split up to 4 ways.

**Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*