

King Estate

CHEESE & CHARCUTERIE BOARD

Selection of cheeses and house cured meats
three choices for fifteen | choice of five for eighteen

*Mt Tam | Lamb Chopper | Fromager D'Affinois | Humbolt Fog | Manchego 1yr
Foie Gras Torchon | Summer Sausage | Capicola | Boar Terrine | Chicken Liver Mousse*

½ doz. Oysters on the Half Shell
cocktail sauce | mignonette
eighteen

Soup de Jour
nine

Caesar Salad with Bacon
romaine, grana padano crisps
thirteen

Tuscan Kale Salad
goat cheese, toasted almonds, shallots, citrus vinaigrette
fourteen

Marinated Tomatoes and Burrata
orange zest, balsamic vinegar, basil
fifteen

Spinach & Artichoke Dip
bruschetta, grilled ciabatta
twelve

Dungeness Crab Cakes
lemon aioli, herb salad
fifteen

Grilled Chinook Salmon

creamy mascarpone polenta, mizuna, beech mushrooms
thirty-two

Pan Roasted Halibut

crushed yukon gold potatoes, nicoise olives, sweet onions,
tomato-almond vinaigrette
thirty-six

Seared Sea Scallops

arugula, crispy artichoke, watermelon radish, grana padano
black truffle vinaigrette
twenty-eight

Grilled Butterflied Trout

shaved fennel salad, caper aioli, grilled lemon
twenty-four

Lemon Basil Garganelli

zucchini blossoms, asparagus, summer squash,
blistered tomatoes, parmesan cream
eighteen

Roasted Free Range Chicken

garlic mashed potatoes, maitake, pea tendrils, sweet onions,
sherry vinegar jus
twenty-six

KE Farm Burger

white cheddar, bacon, caramelized onions, tomato, pickles,
butter lettuce, french fries
eighteen

Braised Beef Short Ribs

garlic mashed potatoes, glazed root vegetables
twenty-seven

10oz Filet Mignon

potato mille-feuille, grilled oyster mushroom, triple-crème brie,
caramelized shallot jus
thirty-eight

40 Day Aged NY Strip

rosemary sea salt, maître d' butter, sautéed spinach,
herb roasted potatoes
thirty-six

SIDES

seven

Roasted Brussels Sprouts with Bacon | Truffle Cheese Fries
Grilled Prosciutto Wrapped Asparagus