

THANKSGIVING MENU
THURSDAY, NOV 24TH, 2022
1PM-7PM

Curated by Chef Michael
Grande

frol!k
kitchen + cocktails

STARTERS

CRISPY BRUSSELS & BACON applewood smoked bacon, balsamic-fig glaze, aleppo spiced walnuts GF, NF \$15

BUTTERNUT HUMMUS market vegetables, naan, garam masala spiced pepitas NF, VE \$15

SEAFOOD CHOWDER local PNW whitefish, yukon gold potatoes, corn fennel oil, oyster crackers NF \$16

CHEESE BOARD selection of three artisanal cheese, fig jam, marcona almonds, locally made crackers & rustic baguette V \$24

PNW CHARCUTERIE finest selection of PNW cured meats, whole grain mustard, castelvetroano olives, locally made crackers & rustic baguette \$24

EMERALD CITY mixed field greens, roasted grapes, herbed focaccia croutons, psychedillic goat cheese, champagne vinaigrette NF, V \$15

WEDGE baby iceberg, cherry tomatoes, bacon, rogue river smokey blue cheese, house-made ranch GF, NF \$15

MAINS

WILD MUSHROOM GNOCCHI porcini-soubise cream, tuscan kale, parmesan, rain dog farms micro greens V \$22

ALL NATURAL ROAST TURKEY confit thigh, potato puree, haricot vert, wild mushroom stuffing, cranberry relish, sage gravy NF \$35

SALT CRUSTED PRIME RIB potato puree, honey glazed heirloom carrots, creamy horseradish, red wine demi GF, NF \$45

SWEET ENDINGS

APPLE COBBLER sea salt caramel, vanilla bean ice cream GF, NF \$12

PUMPKIN SPICED CHEESECAKE ginger-nilla waffer crust, caramelized white chocolate sauce NF \$12

King County Health Department reminds you that consuming undercooked meats, eggs, shellfish, seafood & poultry can increase your risk of food borne illness

Parties of 6 or more will be presented one check. A 20% service charge is added to each check. 85% of the service charge will be distributed to the team who served you today, 15% will be retained by the hotel. Added gratuity is at the guest's discretion.