

# Aria

## STARTERS

### **Soup of the Day 3/6**

Please ask your server for today's offerings

### **Caesar Salad 5/8**

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House Crouton, Lemon

### **Pear & Kohlrabi Salad 5/8** (G)(V)

Artesian Lettuce, Kohlrabi, Pears, Goat Cheese, Almonds, Champagne Dressing

### **Dungeness Crab Fricassee 8** (G) **Dine-In Only**

Dungeness Crab, Endive, Snap Peas, Lemon Creme Fraiche, Fin Herbs

**Add a Seared or Poached Steelhead (8), Grilled Chicken Breast (8), or Furikake Tofu (6)**

## MAINS

### **Chicken Ballontine 16**

Prosciutto Wrapped Chicken Breast, Goat Cheese & Spinach Stuffing, Roasted Winter Squash, Volute

### **Sausage Cannelloni 15**

Ground Pork Sausage, House Made Pasta, Sage Roasted Brussel Sprouts, Mozzarella Cheese, Pomodoro

### **Black Cod 16** (G)

Seared Black Cod, Lemongrass Fumet, Blood Orange Glazed Root Vegetables

### **Wild Mushrooms & Collard Greens 14** (V)

Wild Foraged Mushrooms, Collard Greens, Creamy Polenta, Blistered Tomatoes

## SWEETS

### **Olympic Mtn. Ice Cream & Sorbet 3**

Please ask your server for today's offerings

### **Saffron Poached Pear 5**

Cardamom Chantilly, Almond Streusel

### **Carrot Cake 5**

Cream Cheese Mousse, Candied Pecans

## CHEFS CHOICE MENU

### **Dine-in Only**

*Chefs Selection - Three Course Meal*  
25

*Add Wine Pairing of Three 4oz Pours*  
12

## FIRST COURSE

### **Mussels & Mushrooms** (G)

Steamed Mussels, Hen of the Woods Mushrooms, Mussel & Lobster Broth, Tomatillos, Tomatoes

## SECOND COURSE

### **Rabbit Rigatoni**

Braised Rabbit Ragu, Rigatoni Pasta, Kale, Butternut Squash

## DESSERT

### **Pumpkin Roulade**

Ginger Cheesecake Mousse, Pepita Granola, Whipped Bourbon Caramel Ganache

**Executive Chef Sean Eveland**  
**Chef de Cuisine Tylor Urias**  
**Pastry Chef Nirav Vashi**