**The Coastal Bloom**

**Cuisine Type: Pacific Northwest Seafood**

**STARTERS**

* Dungeness Crab Cakes with apple fennel slaw - $16
* Salt Spring Island Mussels in white wine, garlic, and herb broth - $14
* Alderwood Smoked Salmon Board with pickled vegetables and rye crisps - $18

**MAINS**

* Cedar-Planked Wild Salmon with foraged mushroom risotto - $29
* Halibut en Papillote with seasonal vegetables and lemon herb butter - $32
* Cascade Mountain Trout with hazelnut brown butter - $26
* Seafood Cioppino with Dungeness crab, clams, and wild prawns - $34

**DESSERTS**

* Marionberry Cobbler with lavender ice cream - $10
* Honey and Pine Nut Tart - $9
* Olympic Peninsula Apple Crumble - $9