

Joli

DINNER MENU

Please Note: Our plates are designed to be shared and are served family style, they come to your table as they're ready.

- I **Oysters - \$13/3**
pomegranate granita
 - Sea Wolf Sourdough - \$8**
smoked schmaltz, mostarda
 - Squash Salad - \$14**
spinach, cardamom vinaigrette, candied walnut
 - Meatball - \$16**
fennel sausage, calabrian relish, bread crumb
 - Brussels Sprouts- \$13**
parmesan, balsamic vinaigrette
 - Roast Cauliflower- \$14**
pomodoro, gin soaked raisins, pistachio
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- II **Ricotta Tortellini - \$20**
fennel pistou, marcona almonds
 - Boar Bolognese - \$23**
tagliatelle, braised short rib, pickled fennel
 - Lasagna - \$22**
roast eggplant, pomodoro, ricotta
 - Porchetta - \$24**
roast pork loin, calabrian relish, honey dijon cream
 - Halibut- \$25**
marmalade, white ponzu, frisee
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- III **Fromage - \$16**
three rotating cheeses, accoutrements
- Apple Fritters - \$11**
raspberry jam, clove
- Canoli - \$13**
whipped ricotta, orange marmalade, cocoa

**Per King County regulations, we are required to inform our guests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.*