



SINGER'S TABLE

DINNER SELECTIONS

SERVED DAILY

EVENING PLATES

BRUSCHETTA FRIED POTATO GNOCCHI v \$18.00
Heirloom Tomato, Mozzarella Pearls, Balsamic, & Basil "Caviar"

RISOTTO DU JOUR v,GF \$24.00
Seasonally-Inspired Risotto, Local Vegetables
ADD | CHICKEN +\$8 • GRILLED SALMON \$12 • SHRIMP \$10

BRAISED PORK SHANK CASSOULET \$38.00
Boudin Noir, Duck Confit, Foie Gras, Cannellini, Gremolata

DUNGENESS CRAB BOIL "MASON" \$56.00
Potato, Sweet Corn, Andouille Sausage, Manilla Clams,
Smoked Oysters, Mussels, Shrimp, Smoked Seafood Butter,
Parker Roll

FROM THE FIRE ALL ENTRÉES INCLUDE CHOICE OF TWO SIDES

AGED NEW YORK STRIP* GF \$48.00
12 oz Buckhorn Beef, Aerated Foie Gras Butter

CRISPY-SKIN DUCK BREAST GF \$42.00
Pomegranate Reduction

ROASTED HALF-CHICKEN GF \$34.00
Caramelized Onion Demi-Glace

CEDAR PLANK SALMON GF \$41.00
Wild-Caught Tahola King, Smoked Seafood Butter

ROASTED SABLEFISH \$36.00
Neah Bay Wild-Caught, Miso-Soy Glaze

TANDOORI-SPICED TACOMA TOFU v, GF \$24.00
Masala, Labneh

SIDES À LA CARTE | \$9

CREAMY POLENTA • COUNTRY POTATO MASH • ROASTED SWEET POTATO & ONION
SEASONAL ROASTED FARM VEGETABLES • GARLIC-BUTTER SPINACH
CHARRED ASPARAGUS

V VEGETARIAN • GF GLUTEN FREE • V+ VEGAN

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, AND CAN BE DANGEROUS TO THOSE WHO ARE CHILDREN, ELDERLY, PREGNANT MOTHERS OR IMMUNOCOMPROMISED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. WHILE WE TAKE PRECAUTIONS, OUR KITCHEN HANDLES COMMON ALLERGENS AND CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTACT.