



MENU OF BITES



Kamala Saxton and Roz Edison | *Marination*

Chilled gochujang gazpacho, summer tomatoes, kimchi pickled vegetables, crispy wonton

DF, Veg

Brian Clevenger | *Autumn*

Ahi crudo calabrian chili, avocado, sesame

Kevin Benner | *The Lakehouse*

Chips and dip—root vegetable chips, beet hummus, cucumber aioli

GF, Vegan

Max Petty | *Eden Hill*

“KFC” wing with honey fermented garlic sauce, ho*spice nuoc cham glaze, chicken skin and peanut crumb, pickled watermelon rind, radish herb salad

Victor Steinbrueck | *Local Tide*

LingCod Ceviche—LingCod, leche de tigre, sungold tomatoes, fresno chilies, shallots, garlic, summer corn, cilantro

DF, GF

Ethan Stowell | *Tavolàta*

Interactive salumi station with a variety of sliced on site salumis served on bruschetta with mozzarella, anchovies and various other accompaniments

Ethan Stowell | *How to Cook A Wolf*

Baby beet salad with farro, mint, walnuts, goat cheese and red wine vinaigrette

Veg

Joshua Delgado | *Le Coin*

Weatherlane scallop, spruce cured heirloom melons, heirloom tomatoes, Le Coin Farms nasturtium and melon broth, crispy garlic

DF, GF, NF, Pes/Veg option upon request

Melissa Miranda | *Musang*

Sisig—Pork belly, pork shoulder, bell peppers, thai chilies, red onion, calamansi, mayo, scallions

DF, GF

John Sundstrom | *Lark*

Shrimp tostada, spicy peanut cricket crunch, avocado mayonnaise, cilantro

DF, GF, contains fish and shellfish, Veg option upon request

Shubert Ho | *Feedme/Bar Dojo*

Tuna poke nachos—crispy wonton chips, tuna poke, cilantro aioli, sriracha aioli, unagi sauce, pickled fresno, furikake

NF, DF option upon request

Jack Timmons | *Jack's BBQ*

Double R Ranch chopped brisket over heirloom grits, with local blue cheese and Walla Walla sweet onion marmalade

GF, NF, SF, free of egg, fish and shellfish

Kristi Brown | *Communion*

Simmered greens and pork neck bones with buttery cornbread croutons

Vegan option upon request

Nicco Muratore | *mamnoon*

Lamb kefta meatballs—mast-o musir, pickled pepper and corn relish, herbs

David Van Gelder | *Levy Restaurants/ Woodland Park Zoo*

Sicilian cannoli filled with sweet cream ricotta, hint of orange zest, drizzled in chocolate

NF, Veg