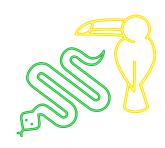


MENU OF BITES



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

Weathervane 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