



REVEILLE

— AT THE COMMONS —

STARTERS

Shiitake & Beef Short Rib Bruschetta

Port Townsend Winery red wine braised short ribs, shiitake mushrooms served on toasted walnut bread topped with a poached egg & mixed herb salad

\$15.

Roquette Salad

Arugula, dried cherries, toasted almonds, red onions & crumbled blue cheese tossed with a honey balsamic vinaigrette

\$12.

Harissa Shrimp Cakes

Cucumber pepper remoulade

\$16.

Sunchoke "Vichyssoise"

Served warm topped with herb crème fraiche

\$9.

Spring Vegetable & Goat Cheese Gratin

Asparagus, English peas, leeks, artichokes, arugula & roasted garlic with chèvre served with focaccia crostini's

\$11.




Our Farms

Red Dog, Finn River, Cape Cleare & Duckabush Mushrooms

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE

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ENTREES

Peppercorn Crusted Duck

Pan seared duck breast crusted with black peppercorns, potato
& caramelized leek pave, grilled asparagus &
Finnriver Cider Gastrique

\$27.

Honey & Coriander Glazed Alaskan Halibut, 8oz

Wild rice & dried cherry pilaf served with asparagus salad

\$28.

Shiitake Sofrito NY Striploin, 10oz

Extra virgin olive oil mashed potatoes
& fennel pollen roasted carrots

\$37.

Spring Vegetable Pot-au-feu

Mixed spring vegetables & tri-color fingerling potatoes slow
cooked in garlic & herb broth

\$21.

DESSERT

Citron Tart

Fennel & lemon zest tart dough filled with lemon pastry cream
& topped with a chamomile whipped cream

\$8.

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