

# Dahlia Dinner Menu

## LITTLE TASTES FROM THE SEA BAR

Kanpachi, yuzu, nashi pear, shiso  
4.5ea / 24.half dozen

Dungeness crab, tangerine, pepper jelly 5.ea / 25.  
half dozen

Dahlia smoked salmon, hot mustard 4.ea / 22. half  
dozen

Pacific octopus, Dezi's kimchi, chili paste 4.5.ea / 24. half dozen

Albacore tuna, sesame ~ soy, seaweed 4.5.ea / 24. half dozen

Sea Bar Sampler – a selection of all of the above 21.

Oysters on the half shell 2.5ea / 14.half dozen

Please note that our menus change daily. This menu is from a recent evening at Dahlia Lounge.

Please call 206-682-4142 to request a faxed copy of today's menu.

## APPETIZERS

Penn Cove manila clams, ham hock, roasted shallot, dijon 14.

Curried vegetable samosas, avocado with jicama, honey mango, cilantro yogurt 9.

Shrimp ~ scallion potstickers, black vinegar ~ soy dipping sauce 9.5. / 13.5.

Smoked Idaho Trout, sweet potato pancake, brown butter crème fraiche 12.

Seared sea scallops, pistachio butter, blood orange, fennel mignonette 15.

Slow cooked pork cheeks, celery seed aioli, chow chow relish 12.

## SALADS, SOUP, CHEESE

Dahlia white salad, chicory, fennel, truffle oil, lemon 9.

Tuscan grilled bread salad, pesto, olives, mozzarella, spicy coppacola 10.

Vietnamese duck noodle soup, tofu, bean sprout, duck cracklin, basil 9.

Cougar Gold, fried green tomatoes, Bavarian beer vinegar, mustard 12.

Al Pimentino, Spanish goat cheese, braised green olives, cara cara oranges 11.

## VEGETABLE

Hand made pasta and turnip gratin, cave aged gruyere, pickled pearl onions, toasted hazelnuts 23.

Spanish tortilla, Full Circle Farms potato, sherried onions, romesco, mushroom escabeche 22.

## FISH

Sautéed Pacific black cod, mustard greens, sake lees dumpling, pickled plum, ginger oil, dashi 28.

Lemon ~ scallion Dungeness crab cakes, Market House pastrami hash, caraway aioli, homemade sauerkraut 32.

Wood grilled troll caught king salmon, curried cauliflower, black butter spinach, gingered cashews, currants 28.

## MEATS FROM THE GRILL & ROTISSERIE

Washington beef ribeye, roasted cipollini onions, white beans, lacinato kale, bacon~shallot marmalade 38.

Berkshire pork rib roast, braised savoy cabbage, grain mustard spätzle, roasted seckel pear 28.

Red wine braised beef short ribs, buttery potatoes, pot roast vegetables, celery leaf, horseradish 26.

Rotisserie roasted five spice Peking duck, yellow curry fried rice, sautéed pea vines, orange chili~dip 28.

## ON THE SIDE

Fries with aioli and curry ketchup  
Sautéed pea vines  
Garlic butter button mushrooms  
Mustard seed spätzle  
My kid's favorite oodles of noodles

6. each