



THIS RESTAURANT HAS A SET MENU EACH DAY WITH NO SUBSTITUTES AVAILABLE.
FOR DELIVERY OF WINE, WE WILL REACH OUT FOR PROOF OF ID BEFORE THE DELIVERY.

FAMILY MEAL MENU

Feb 7 – Feb 10

4PM - 7PM

Wednesday ~ \$25

*Chicken Schnitzel with Sauerkraut Mased Potatoes & Dijon Lemon Cream
Shaved Fennel, Apple, & Hazelnut Salad with Cider Herb Vinaigrette
Blueberry Bread Pudding with Whip Cream*

Thursday ~ \$25

*House Made Spaghetti with Beef Ragu, Garden Herbs, & Parmesan
Roasted Golden Beet, Endive, Walnut & Chevre Salad with Lemon Sherry Vinaigrette.
Blueberry, Lemon, & Ricotta Cheesecake*

Friday ~ \$25

*Pepper Dusted Hawaiian Albacore Tuna with Delicata Squash & Venere Rice Risotto &
Lemon Parsley Pesto
Roasted Golden Beet, Endive, Walnut & Chevre Salad with Lemon Sherry Vinaigrette.
Blackberry Almond Tart*

Saturday ~ \$25

*Hand Made Ricotta & Parsnip Agnolotti with Rosemary Maple Cream.
Roasted Golden Beet, Endive, Walnut & Chevre Salad with Lemon Sherry Vinaigrette.
Blueberry, Lemon, & Ricotta Cheesecake*

Vegetarian Option ~ \$25

*Sauted Thoroughfare Black Eyed Pea Tempeh with Red Quinoa, Kale, Treviso, Kabocha
Squash, & Miso Broth.
Served with side for the day.*

SIDES

*Castelvetro Olive Tapenade ~ \$5.00
Served with House Made Baguette.*

*Poached Pear with Cascadia Creamery Blue Cheese & Local Honey ~ \$7.50
Served with House Made Mini Baguette.*

*Fresh Mini Baguette ~ \$2.50
24 hour cold fermented*

WINE

House White Wine ~ \$18.00

House Red Wine ~ \$22.00

**THANK YOU FOR USING VASHON EATS.
WE LOOK FORWARD TO SERVING YOU DELICIOUS MEALS FROM EARTHEN BISTRO!**