



PIERSIDE KITCHEN

A Pacific Northwest Bistro with Sweeping Views of the Salish Sea

APPETIZERS

Taylor Shellfish Farm Oysters, Lemon, Horseradish, Cucumber Mignonette

14 half dozen or **26** dozen

Kale Salad, Roasted Heirloom Beets, Whatcom "Bleu", Spicy Pecans, Pumpkin Dressing **12**

Semiahmoo Seafood Chowder **11**

Organic Gem Lettuces, Roasted Butternut Squash, Pumpkin Seeds, Maple Vinaigrette

Caesar Salad, Creamy White Anchovy Dressing, Shaved Manchego **9**

Chicken Liver Paté, Toasted Sourdough Toast **11**

WOODSTONE OVEN ROASTED

Salish Sea Cioppino, Cod, Salmon, Clams, Chorizo, Prawns, Saffron Aioli, Toasted Artisan Bread **28**

American Kobe Beef Burger & Seared Foie Gras, French Fries, Truffle Mayonnaise **20**

Roasted Duck Breast, Potato Blue Cheese Gratin, Roasted Garlic, Thyme Jus **27**

Braised Beef Short Ribs, Creamy Garlic Potato Mousseline, Lobster Mushrooms Ragout **29**

Alaska Coho Salmon, Celeriac Puree, Creamy Leeks, Truffled Baby Greens **27**

SHAREABLES

Roasted Fingerling Potatoes, Garlic Crème Fraiche **7**

Caramelized Butternut Squash, Raisins, Walnuts, Brown Butter, Cider Vinegar **7**

French Fries, Roasted Garlic Mayo **6**

Roasted Brussel Sprouts, Smoked Bacon Lardons, Herb Butter **6**

Consuming raw or undercooked food can lead to food-borne illness.
An automatic 18% gratuity will be added to parties of 6 or more.