*“I sing the sweets I know, the charms I feel, my morning incense,  
and my evening meal, the sweets of hasty pudding."*

Joel Barlow

Annabelle is a collection of stories.  
A story set in Kalorama, “A grand View” in Joel Barlow’s word.  
A story of a building that housed a deli, a grocery, an iconic organic restaurant.

The many stories of our area’s growers and producers

and the stories of our guests yet to be told.

INTRO 9

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Comté Crackers *v* | |  | Crispy Devilled Eggs, Bottarga, Trout Roe | | | |  |
| Spinach ~ Lemon Tartelettes *v* | |  | Russet Chips, Smoked Salmon Dip | | | |  |
| THEME | | | |  | PREFACE | | | |
| Ossetra Caviar – 30gr  *Caramelized Onion Blini, Dauphine, Melba, Accoutrement* | 110 | | |  | Caesar -Esque  *Little Gem, Puntarella, Piave, Baguette* | 14 | | |
| Willapa Oysters, ½ doz  *Pink Peppercorn Grapefruit Mignonette* | 22 | | |  | Consommé Célestine  *Pheasant Royale, Crêpe, Truffle, Tapioca Pearls* | 15 | | |
| Prawn Cocktail  *Shrimp Chips, Kelp Salad, Cocktail Sauce* | 18 | | |  | Kabocha ~ Organic Barley Soup  *v*  *Pickled Maitake Purée, Yuzu Koshu, Pumpkin Seeds* | 15 | | |
| Coffee and Cardamom Cured Salmon  *Eggplant Purée, Pickled Eggplant, Puffed Fermented Rice* | 16 | | |  | Candy Stripe Beet Salad Annabelle  *v*  *Haas Avocado Mousse, Quinoa, Almonds* | 15 | | |
| Applewood Smoked Trout  *Braised Celery Waldorf, Cider Gelée* | 15 | | |  | Boston Lettuce, “Monte Cristo”  *Peekytoe Crab, Adirondack Potatoes, Artichoke, Lardon* | 18 | | |

RISING ACTION

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| --- | --- | --- | --- |
| Yukon Gold Potato Gnocchi  *v*  *Rogue River Smokey Blue, Hazelnuts, Balsamic Compressed Pear* | 25 | Bucatini Amatriciana  *Cellar Aged Guanciale, Tomato, Pecorino* | 26 |
| Hakurei Turnip and Savoy Cabbage Ravioli *v*  *Chestnut Coulis, Demi-Sec Tomato* | 25 | “Carbonara”  *Confit Duck Leg and Leek, Egg Yolk Sabayon* | 26 |

SETTING - AGED IN OUR CELLAR *served with daily market harvest vegetables*

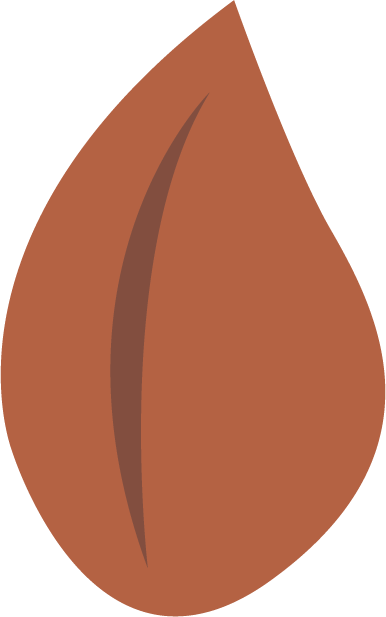
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| --- | --- | --- | --- |
| Snake River Farms American Wagyu Beef  *Tallow Braised Celtuce, Bearnaise* | 38 | Alina Duck  *Quince, Pistachio, Braised Endive* | 35 |
| Gilson Martin Ranch Lamb  *Celery Leaf Oil, Piquillo Pepper Coulis* | 36 | Gaspor Farms Pork  *“Pot Roast’, Yorkshire Pudding* | 34 |

THE PLOT THICKENS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Smoked Olive Oil Poached Chatham Cod  *Manhattan Chowder, Braised Celery, Razor Clam Foam* | 34 | | Maine Lobster Americaine  *Harissa Flavored Duchesse Potato* | 38 |
| Organic Salmon with Korean Pepper Crust  *Radish Kimchi, purple potato purèe* | | 36 | Roasted Free Range Half Chicken  *Tarragon Jus, Oca Root Boulangère, Wilted Arrowhead Spinach* | 29 |
| Savory Oatmeal *v*  *Fennel Bulb Gratinée, Coddled Egg, Sorrel Froth* | 28 | |  |  |

FOOTNOTES 9

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| --- | --- | --- |
| Roasted Winter Squash, Pumpkin Seeds, Muscat Raisins | Steak Fries - zippy mayonnaise | |
| Cauliflower Cake Gratin | Leaf & Stem Swiss Chard | |
| French Beans, Almonds & Pickled Sweety Peppers |  |  |

* Contains Nuts, (v) Vegetarian Option*

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions*