



Hay J's Bistro

Dinner Specials

STARTERS

Focaccia Bread Pudding... \$10

House Made Focaccia, Crimini Mushroom, Shallot, Fines Herbes, Parmigiano Reggiano, Hollandaise Sauce

Hamachi Crudo (GF)...\$15

Olive Oil, Lime, Breakfast Radish, Shallot, Nasturtium, Speckled Pea Shoots

ENTRÉE

****New York (GF)...\$44***

USDA Prime, Grilled, Green Peppercorn & Brandy Cream Sauce, Potato, Vegetable

Black Cod (GF)...\$34

Broiled, Sake & Soy Glaze, Bok Choy, Carrot, Bell Pepper, Sweet Hot Wasabi

****Duroc Pork Chop (GF)...\$30***

Ancho Chili Rubbed, Potato, Vegetable

**** All Produce on our specials this evening has been sourced from New Heritage Farms or Courage to Grow, both located in Spokane Valley.****

“Cooking is like love. It should be entered into with abandon or not at all.”– Harriet Van Horne

***May be cooked to order, consumption of raw or undercooked food may lead to food borne illness**