

# LOAM

## DINNER

### STARTERS

#### Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

#### Bulgogi Short Ribs \$22

(2) Sweet & Garlic Bulgogi Marinated Kalbi 3/8" Cut Short Ribs a la Plancha & Fried Leeks, House Pickled Vegetables. GF.

#### Chickory & Winter Greens Salad \$18

Draper Farms Radicchio & Winter Spring Mix, Honeycrisp Apples, Chevre, Pickled Red Onions & Honey Poppy Vinaigrette. GF. Veg.

#### Fried Brussel Sprouts \$14

WA Grown Brussel Sprouts, Fried Crispy, 40 Yr. Aged Balsamic, & Italian Parmesan. GF. Veg. Vg.

#### LOAM Patatas Bravas \$12

Crispy Fried WA Red Potatoes, Roasted Red Pepper Romesco, Sweet Pimenton & Housemade Crème Fraîche. GF. Veg. Vg.

#### DATE NIGHT SPECIAL

\$69

Saturdays Only  
(Until Sold Out)

#### Wagyu Bavette

#### Cowboy Plate

Sliced Bavette Steak,  
Cowboy Beans, Pickled  
Red Onions, Cotija, Salsa  
Verde & Housemade  
Masa Tortillas

### MAINS

#### Wagyu Bavette \$36

American Wagyu Bavette Steak 7 oz Cut — Pan Seared, Romesco Potatoes, Roasted Winter Vegetables & Chimichurri. GF.

#### Cedar Plank PNW Salmon \$36

PNW Caught Skuna Bay Salmon, Spiced Fluffy Rice Pilaf, Roasted Winter Vegetables & Herb Verde. GF.

#### Butternut Ravioli \$32

Housemade Farm Egg Pasta & , Housemade Ricotta & Roasted Butternut Squash, Lemon Herb -Light Cream Sauce & Local Microgreens. Veg.

#### Pesto Parsnip Gnocchi \$28

Housemade Parsnip & Potato Gnocchi— Boiled & Pan Seared, Baby Arugula Pesto, Sourdough Breadcrumb, Housemade Ricotta & Local Microgreens. Veg.

#### Lamb Sugo Pappardelle \$36

Grassfed Braised Leg of Lamb, Housemade Farm Egg Papperdelle Pasta, Roasted Tomato Sauce, & Roasted Winter Vegetables.

### SWEETS

#### Tres Leches Crème Brûlée \$14

Classic Vanilla Base, Mexican Cinnamon & Brulee Top. GF.

#### Zeppole \$14

Chevre Whipped Zeppoles & Lemon Curd. GF.

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

\*\*Wild mushrooms are not an inspected product.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.