

# HERITAGE

RESTAURANT  BAR

Friends | Family | Food

## DINNER MENU

### Shells & Shareables

#### Daily Oysters- MP

Served with shallot thyme mignonette, lemon chili sauce and horseradish

#### Caramelized Sea Scallops- 20 Half / 36 Full

Sugar snap peas, spring greens, wild mushrooms, spring onion crema

#### Heritage Hushpuppies- 16

Sweet corn and Dungeness crab fritters. Served with lemon confit and fresh dilled crème fraiche

#### Steamed Hama Hama Clams - 18

Served with house made Chorizo, bell peppers, charred tomatoes, cilantro, grilled baguette

#### White Bean Hummus- 10

Preserved lemon, marinated artichokes, olives, crostinis

#### Foie Gras Torchon- 16

Hudson Valley Foie Gras, seasonal Heritage jams, frisee, aged sherry, crostinis

#### House Cut Fries- 7

Saffron aioli

### Salads

#### Wedge Salad- 13

Baby iceberg, heritage bacon, roasted tomatoes, avocado schmeer, blue cheese buttermilk dressing and crispy shallots

#### Marinated Kale Salad- 12

Roasted beets, French feta cheese, figs, pomegranate-hazelnut vinaigrette

#### Citrus Fennel Salad- 12

Gem lettuce, shaved fennel, grapefruit, orange, spiced pistachios, Spanish olives, champagne vinaigrette

#### Baby Lettuces- 11

Roasted root vegetables, aged sherry, chèvre and honey almonds

Add Chicken- 5, Add Steak- 8, Add Prawns- 10

### Meats, Seafare & Non-Meats

#### Braised Pork Shank- 29

Morel mushroom polenta, haricot vert, sherry, pork jus

#### Grilled 12 Oz. NY Strip- 40

Mushroom & hazelnut blue cheese bread pudding, bacon, roasted cauliflower, red wine jus and pickled mustard seeds

#### Roasted Half Chicken- 21

Brie whipped potatoes, baby carrots, brussel sprouts, and natural jus

#### Heritage Burger- 17

8 oz. natural Angus chuck, cheddar, crispy bacon, horseradish mayo, lettuce, tomato, onion, on a buttery toasted bun. Served with house cut fries and saffron aioli

#### Pan Roasted Whole Idaho Trout- 26

Ancient grains, bacon lardons, caramelized shallots, almonds, sherry and swiss chard

#### Fresh Egg Pasta and Prawns- 26

House fennel sausage, wild mushrooms, white wine and cream

#### Farro Risotto- 18

English peas, asparagus, romanesco, baby onions, mascarpone, arugula

 Gluten Free    Split plate fee: 4

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.

Menu items and pricing are subject to change due to seasonality and product availability.

20% gratuity will be added to parties of 6 or more.

heritagewoodinville.com

