

Twilight Menu

APPETIZER

STREGONI BENEFICI \$6
ROASTED GARLIC SOUP WITH OLIVE TAPENADE AND CROUTON

LION AND THE LAMB \$8
LAMBS LETTUCE, LIGHTLY VINEGARED LIONS MANE MUSHROOMS,
FRUITY BALSAMIC DRESSING

ENTRÉE

BELLA RAVIOLI \$22
FOREST MUSHROOM RICOTTA FILLING, RED OR WHITE SAUCE,
SHAVED RICOTTA SALATA

FORKS BURGER \$15
MOZZARELLA, PORTABELLA MUSHROOMS, HEIRLOOM TOMATO, BRIOCHE BUN

LA PUSH FISH SPECIAL MARKET PRICE
CHANGES DAILY

DESSERT

ETERNAL LOVE \$9
CHOCOLATE GANACHE COVERED RED VELVET CAKE WITH RASPBERRY SAUCE

EXECUTIVE CHEF, MORRIS FENTON

CHEF DE CUISINE, GWYN MANNEY

SOUS CHEF, NICK LASHOMB