



DAVIDS

& Co



HALL @
FAUNTLEROY

4105

EVENT & VENUE SPACE

4105 AIRPORT WAY S
SEATTLE, WA

Muse

AT BENAROYA HALL



"Cooking is like love. It should be entered into with abandon or not at all, just like creating a symphony or singing a ballad."

Harriet Van Horne



Chef's Daily Offerings

HOUSE MADE FOCACCIA & TRUFFLE BREADSTICKS 12
toasted garlic and sunchoke | sea salt

vegetarian

RAUCH FARMS GEM LETTUCE SALAD 14
castello blue cheese | prosciutto | balsamic shallot vinaigrette | crispy onions

PICKLED SKAGIT VALLEY DELICATA SQUASH 12
arugula | red wine figs | burrata | focaccia crisps | aged balsamic

gluten free | vegan

SESAME SEARED AHI TUNA 18
sriracha aioli | yuzu ponzu | spiced wonton chips

DUNGENESS CRAB CAKE 18
garnet yam | toasted almond romesco | pickled apples | spanish chorizo

HOUSE MADE RICOTTA, PEAR & WALNUT RAVIOLI 28
prosecco cream | red onion marmalade

vegetarian

Beer

Georgetown Roger's Pilsner 10
Georgetown Bodhizafa IPA 10
Athletic Brewing Co. *Non-Alcoholic IPA* 10
San Juan Rainier Cherry Seltzer 10
Seattle Cider Company - Dry 10

Free- Spirited Cocktail

CUCUMBER ELDERFLOWER SPRITZ 8
house elderflower syrup | cucumber juice | lime | club soda

After Dinner Beverages

COGNAC
Grand Marnier 18
Remy 1738 18

DESSERT WINE
Taylor Fladgate Tawny 10 yr. Port 14
Taylor Fladgate Tawny 30 yr. Port 30

N/A Beverages

Caffe Vita Coffee 5
Spirit Loose Leaf Tea 5
San Pellegrino 6
Coca-Cola 6
Diet Coke 6
Sprite 6
Ginger Ale 6

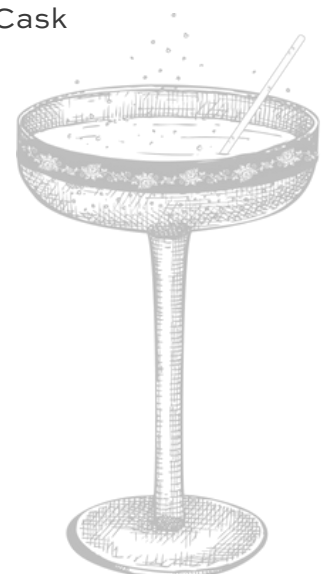


Cocktails

RUBY	20
vodka elderflower liqueur aperol lemon juice grapefruit juice egg white	
AVIATION	20
gin maraschino liqueur crème de violette lemon juice	
FRENCH 77	22
elderflower rose gin elderflower liqueur lemon juice simple syrup cava	
RASPBERRY JASMINE	20
GREEN TEA PALOMA	
tequila grapefruit juice lime juice jasmine green tea syrup muddled raspberries club soda	
PISCO SOUR	20
pisco lemon juice lime juice demerara rich syrup egg white	
CHOCOLATE OLD FASHIONED	23
rye bourbon maraschino liqueur cocoa bitters	
EL NINO	23
oranje vodka amaro nonino aperol bitters simple syrup	
SMOKED MANHATTAN	26
bourbon carpano antica formula bitters	
B-52 & COFFEE	20
espresso liqueur irish cream liqueur grand marnier caffe vita coffee whipped cream	

Spirits

VODKA	
Grey Goose	18
Chopin	18
Titos	14
GIN	
Beefeater	14
Tanqueray	18
TEQUILA	
El Jimador Blanco	14
El Jimador Reposado	14
Espolon	18
RUM	
Appleton XO	14
Pyrat XO	15
Myers	14
Don Q	14
Ron Zacapa, 23 yr.	18
WHISKEY & BOURBON	
Four Roses	14
Knob Creek	18
Woodinville Bourbon	18
Woodinville Rye	18
Bookers	20
Westland Single Malt	19
SCOTCH	
Famous Grouse	18
Johnnie Walker Red	14
Macallan 12 yr. Double Cask	19
Monkey Shoulder	18
CORDIAL	
Baileys Irish Cream	17
Amaro Nonino	18
Campari	17
Aperol	17
Bruto Americano	18
Lillet	14



Sparkling

Brut Rose, Treveri, Blanc de Noir, WA 17/64

Cava, Ars Collecta, Blanc de Blanc Brut, SP 15/57

Champagne, Taittinger Brut La Francaise, FR 28/99

White

Riesling, Corvidae “Ravenna,” Columbia Valley, WA 14/49

White Pinot Noir, Amity Vineyards, Eola-Amity Hills, OR 15/57

Vermentino, Sassoregale, Tuscany, IT 14/49

Albarino, Raimat, Catalonia, SP 15/53

Sauvignon Blanc, Browne, Columbia Valley, WA 17/64

Chardonnay, Sonoma Cutrer, Russian River Valley, CA 18/68

Reds

Red Blend, Sella Antica, Super Tuscan, IT 14/53

Carmenere, Casillero Del Diablo, Rapel Valley, CL 14/49

Pinot Noir, Inscription, Willamette Valley, OR 16/60

Red Blend, Pure Paso by J. Lohr, Paso Robles, CA 20/76

Malbec, Trivento “Golden Reserve,” Lujan De Cuyo, AR 17/64

Chianti Classico, Lamole Di Lamole, Tuscany, IT 18/68

Cabernet Sauvignon, Black Stallion, Napa Valley, CA 24/91

Cabernet Sauvignon, Mullan Road, Columbia Valley, WA 20/76

Barolo, Batasiolo, Piedmont, IT 26/99

Chef's Feature Menu

*Beethoven Piano Concerto
No. 3*

CREAMY DESMOND CREEK FARMS CARROT SOUP 13

A mellow brass warmth, like Beethoven's opening chords, unfolding in slow, luminous harmony.
goat cheese fondue | focaccia croutons | spiced red onion jam

CURRY ROASTED DELICATA SQUASH 14

Curry heat and orchard smoke rise gently, echoing Bruckner's glowing autumnal crescendos.
smoked apple butter | local chanterelles | warm cider glaze

ALASKAN DUNGENESS CRAB MAC N' CHEESE 38

A rich maritime swell, layered and resonant, mirroring the symphony's deep, gathering tides.
shallot confit | “cracked” crab breadcrumbs | wilted autumn greens

PEPPER CRUSTED MAPLE LEAF FARMS DUCK BREAST 39

Bold pepper and bright citrus strike with Beethoven's restless pulse, then resolve in Brucknerian calm.
fingerling potato hash | green tomato jam | orange-black pepper honey