



Seattle Restaurant Week Menu

\$38 or \$48 Pre Fix Menu

First Course

choice of:

Caesar Salad

Chopped romaine, caesar dressing, parmesan cheese

Spinach Salad

chilled grilled pears, baby spinach, tossed with a raspberry vinaigrette

Soup of the Day

Second Course

choice of:

Chicken Piccata - \$38

white wine, garlic, butter, lemon and capers

Duck Confit - \$38

Served with a white bean cassoulet (French white bean casserole)

Salmon* - \$38

Olive & Caper Tapenade

Braised Lamb Shank - \$38

Cooked with root vegetables and served with a red wine demi reduction

Filet Mignon* - \$48

Brandy peppercorn sauce

Rack of Lamb* - \$48

8 oz portion, Sauce Roberet

Dungeness Crab Cakes - \$48

lobster sauce

Halibut - \$48

Garlic butter sauce

Third Course - Dessert

Chef's Choice

*Beware - Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness.
Gratuity added to parties of 6 or more