



Seattle Restaurant Week

3 Courses for \$50

choose one from each category below:

To Start

Salade d'Epinards ^{GF} ^V

spinach, dried cranberries, oranges, pistachios, shallots, feta, Gran Marnier vinaigrette

Roasted Heirloom Carrots ^{GF} ^V

vadouvan curry, beurre noisette, burnt honey, fried garlic, cilantro

Pâté de Poulet

chicken liver mousse, merlot jelly, toasted baguette

Entrées

Duck Cassoulet

confit leg of duck, white beans, mirepoix,
bacon lardons, bread crumbs

Clam Linguini

clams poached in white wine & herbed caper butter sauce,
creme fraiche, roasted pecans, parmesan

Seasonal Risotto ^{GF} ^V

foraged mushrooms, chevre, crispy kale

Dessert

Foie Gras Creme Brulee ^{GF}

vanilla foie gras custard, pistachio brulee

Chocolate Hazelnut Pot de Creme ^{GF} ^V

w/ candied hazelnuts

Rotating Sorbet ^{GF} ^V

ask your server for today's offering

^{GF} -Gluten Free

^V -Vegetarian

20% gratuity will be added to parties of 5 or more

"3 courses for \$50" is available for dine-in only

Please notify your server of any allergies or dietary restrictions