Seattle Restaurant Week

3 Courses for $50
choose one from each category below:

To Start

Salade d’Epinards ⮚ ⮚
spinach, dried cranberries, oranges, pistachios, shallots, feta, Gran Marnier vinaigrette

Roasted Heirloom Carrots ⮚ ⮚
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 ⮚ ⮚
foraged mushrooms, chevre, crispy kale

Dessert

Foie Gras Creme Brulee ⮚
vanilla foie gras custard, pistachio brulee

Chocolate Hazelnut Pot de Creme ⮚ ⮚
w/ candied hazelnuts

Rotating Sorbet ⮚ ⮚
ask your server for today’s offering

 Glacier Free
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