

SEATTLE RESTAURANT WEEK

\$35++ for 3-course menu



FIRST

choose one

SWEET POTATO + FALL SQUASH BISQUE

coconut, pistachio relish

WARM CARAMELIZED ONION DIP

crostini

CAESAR

lacinato kale, gem lettuce, cotija cheese,
quicos, lemon, creamy Caesar dressing

SECOND

choose one

CRESTE DI GALLO PASTA

smoked mushroom cream sauce, Calabrian chile,
herbed breadcrumb, parmigiano

MOTIF BURGER

smoked cheddar, bacon onion jam, lettuce,
tomato, BBQ ranch, potato chips

LING COD

black lentils, tomato, mint, citrus,
shaved fennel and baby carrot, chimichurri

THIRD

choose one

ICE CREAM

TIRAMISU

EXECUTIVE CHEF - KALEENA BLISS

20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK. 100% OF THIS SERVICE CHARGE WILL BE RETAINED BY OUR HOURLY TEAM MEMBERS. PARTIES OF 8 OR MORE WILL BE ASKED TO BE PRESENTED WITH ONE CHECK. KING COUNTY HEALTH DEPARTMENT REMINDS YOU THAT CONSUMING UNDERCOOKED MEATS, EGGS, SHELLFISH, SEAFOOD & POULTRY CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS *