



J E T T Y
BAR & GRILLE

SEATTLE RESTAURANT WEEK

THREE-COURSE DINNER MENU \$35 PER PERSON

STARTER

choose one

Chilled Spring Pea Soup

yogurt, olive oil, dill

Spring Market Salad

arcadian lettuce, watercress, arugula, feta, dill
scallion, cucumber, house apricot vinaigrette

ENTRÉES

choose one

Akaushi Beef Cheek

braised wagyu cheek, marrow-celeriac puree
brussels sprouts, hazelnuts, arugula, cider vinaigrette

Pan Roasted Salmon

english peas, baby carrots, braised radish, pea puree
baby herb salad, lemon-thyme vinaigrette

Chicken Pesto Pasta

pine nuts, heirloom cherry tomato, parmesan

DESSERT

Ginger Hibiscus Panna Cotta

blackberry

Tax and gratuity is not included. Cannot be combined with other promotions or discounts. We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

