

SEATTLE RESTAURANT WEEK

THREE COURSE DINNER \$35 PER PERSON

APPETIZER

choose one

Roasted Brussel Sprouts

smoked pork belly, pumpkin seeds, sherry gastrique

Ahi Tuna Poké

tamarind, soy, bell pepper, tomato cucumber, lime, cilantro, scallion

Calamari

garlic, lemon, remoulade

SOUP OR SALAD

choose one

French Onion Soup

baguette, gruyere cheese

Lummi Island Smoked Salmon Chowder

yukon gold potatoes, celery, onion, thyme, smoked tomato crème fraîche, dill

Small Mixed Greens Salad

ENTRÉES

choose one

Lobster Mac & Cheese

gemelli pasta, lemon-herb crumb

Scallop & Squash Risotto

parmesan, kabocha puree, lardon, mascarpone, lemon, capers

Lamb Tagliatelle

lamb ragu, tagliatelle pasta, heirloom tomatoes, olives, truffle, parmesan, herbs