

SEATTLE RESTAURANT WEEK

TWO-COURSE LUNCH MENU \$20 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

Spaghetti Carbonara

parmesan, egg, smoked pork belly, fines herbs

Soft Shell Crab Sandwich

fried green tomato, shaved cabbage old bay remoulade, brioche bun

Beaver Lake Wagyu Burger

smoked mustard aioli, black pepper bacon, grilled onions cheddar, house-made potato chips

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.