



3 courses for \$35, Seattle Restaurant Week

1st Course (selection of one)

Chicories

Local Pear, Walnut, Goat Cheese

Roasted beets

French Lentils, HoneyCrisp Apple, Blue Cheese

Wood grilled green beans

Fine Herbs, Lemon, Sea Salt

2nd Course (selection of one)

Pappardelle

Beef Cheek, Tomato, Chile Flake, Grana Padano

Potato Gnocchi

Tomato, Buffalo Mozzarella, Parmigiano Reggiano, Basil

Grilled pork loin

Parsnip Puree, Roasted Brussels Sprouts, Pomegranate

Braised lamb leg

Creamy Polenta, Tomato, Gremolata

Dessert (selection of one)

Cannoli

Ricotta, Pistachio, Orange, Dried Fruit

Seasonal Sorbetto

Shortbread Cookie