



SEATTLE RESTAURANT WE K

MKT.

Seattle Restaurant Week Dinner | \$35

First Course (One selection per guest)

Potato Soup

Clams, calabrian chili oil, creme fraiche, chive

Roasted beets

Delicata squash, dandelion greens, farro, white balsamic vinegar, olive oil

Wood grilled green beans

Fine herbs, lemon, sea salt

Salumi

Soppressata, prosciutto, coppa

Second Course (One selection per guest)

Campanelli

Italian sausage, red pepper soffrito, pangrattato

Potato Gnocchi

Tomato, Buffalo Mozzarella, Parmigiano Reggiano, Basil

Braised pork cheeks

Potato puree, grilled carrot, gremolata

Seared coho salmon

Grilled rapini, chimichurri, lemon, sea salt

Dessert (One selection per guest)

Pumpkin panna cotta, cardamom pumpkin, candied pepitas

Amaretto cake, creme anglaise, roasted pear, cocoa crumble