

## Seattle Restaurant Week

October 25– November 19, 2020 Excluding Fridays & Saturdays

This menu is available for to-go orders and for a limited number of tables per night dine-in.

## **First**

Red Kuri Squash Soup with Cumin Seed Oil and Toasted Almonds Or Waldorf Salad with Celery Root, Braeburn Apples, Toasted Walnuts and Horseradish Vinaigrette

La Cana, Albarino, 2017

## Second

Pan Seared Cod with Watermelon Radish, Brussels Sprouts and Ginger, Leek Vinaigrette
Or
Beef Bourguigonne with Mushrooms, Pearl Onions, Haricots Verts and Egg Noodles
Or
Chanterelle Risotto with Delicata Squash, Thyme and Reggiano Parmesan Cheese

Fall Line, Exhibition, Blend, 2017

## Dessert

Granny Smith Apple Crisp with Cinnamon Ice Cream
Or
Callebaut Chocolate Brownie with Mocha Ice Cream and Caramel Sauce

Chateau Guizats, Sauternes, 2016

\$35. Menu

\$25 Optional Wine Pairing