

NELL'S restaurant

Seattle Restaurant Week

April 1st – 30th

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

First

Celery Root Soup with Truffle Oil and Chives

Or

Asparagus and Cauliflower with Strawberries, Endive and Mustard Tarragon Vinaigrette

Poet's Leap, Riesling, 2018

Second

Mahi Mahi with Parsnips, Creamed Spinach and Rhubarb, Dill Vinaigrette

Or

Provencal Chicken with White Wine, Fennel, Cherry Tomatoes and Kalamata Olives

Or

Rack of Lamb with Yukon Gold Potato Puree, Rapini and Balsamic Jus – plus \$15

Or

Wild Nettle Risotto with Sweet Onions, Thyme and Reggiano Parmesan Cheese

Fall Line, Exhibition, Blend, 2017

Dessert

Strawberry Rhubarb Crisp with Ginger Ice Cream

Or

Flourless Chocolate Cake with Whipped Cream and Maserated Blood Oranges

Chateau Guizats, Santernes, 2016

\$35. Menu

\$25 Optional Wine Pairing