



Seattle Restaurant Week

3 courses \$35pp

First Course

Caesar Salad

with romaine lettuce, parmesan

Spinach Salad

chilled grilled pears with a
raspberry vinaigrette

Second Course

Sauté Chicken

red wine mushroom sauce

Lamb Shank

red wine Demi reduction

Duck Leg Confit

white bean cassoulet

Crab Cake

Dungeness Crab Cake garnished with prawns in a lobster sauce

Vegetarian

Tomato & Feta Ravioli, primavera with a pink sauce

Third Course

Chocolate Mousse

*beware eating raw or undercooked foods may be
dangerous to your health