

Seattle Restaurant Week 2020

Sundays thru Thursdays
Oct. 25th thru Nov. 21st

3 Courses for \$35

First Course

choice of pâté de poulet,
petite spinach salad, or
a cup of lentil soup

Second Course

choose one of the following:

Duck Cassoulet

confit leg of duck,
white beans, mirepoix,
bacon lardons, bread crumbs

Seafood Linguini

bouillabaisse cream, mussels,
prawns, halibut

Butternut Risotto

smoked butternut squash puree,
crispy tarragon-salted parsnips,
tomato-balsamic gastrique

Third Course

choice of:

vanilla bean creme brulee,
mocha creme puff, or
a scoop of coconut sorbet

Seattle Restaurant Week is available for dine-in only

20% gratuity will be added to parties of 6 or more

Please notify your server of any allergies or dietary restrictions