

# SEATTLE RESTAURANT WEEK

Monday-Thursday  
October 26th – November 20th  
\$35/person (no split plates)

## *Appetizer*

### **Burrata**

Compressed apple, cider reduction,  
pork belly, candied pecans

*Recommended Pairing*

*Bramley old fashioned – Irish whiskey, apple bitters,  
Cinnamon, honey, dehydrated apple \$12*

### **Albondigas**

Pork and lamb meatballs,  
romesco, hazelnuts

*Recommended Pairing – Moroccan Margarita \$13*

### **Smoked Beet Salad**

Arugula, membrillo, white balsamic  
vinaigrette, hazelnuts

*Recommended Pairing – Off The Beeten Path \$15*

## *Entree*

### **Fried Chicken Risotto**

Two thighs, risotto,  
stone fruit demi, parmesan

*Recommended Pairing – Third Marriage \$12*

### **Mushroom Pasta**

Porcini elbow pasta, mushrooms,  
cream sauce, truffle oil

*Recommended Pairing – White Negroni \$14*

*Erath, Resplendent, pinot noir, Willamette Valley, OR \$15*

### **Pork Loin Gnocchi**

Brown butter & sage, smoked pork jus

*Recommended Pairing – Ernestine \$14*

*Lumos, Rudolfo, pinot gris, Willamette Valley, OR \$12*

## *Dessert*

### **Egg Nog Panna Cotta**

*Recommended Pairing – Dusse Cognac half:\$8 full \$16*

*Tokaji Sweet Wine half:\$8 full:\$16*

### **Chocolate & Red Wine Pate**

*Recommended Pairing – Johnny Walker Black half:\$6 full:\$12*

### **Bourbon Pot De Creme**

*Recommended Pairing – Meneres LBV Port half:\$4.5 full:\$9*