

# SEATTLE RESTAURANT WE K

*April 1st – April 30th*  
*\$50/person (no split plates)*

## *Amuse Bouche*

### **Sweet Potato Shortbread**

Caviar, crema

## *First Course*

### **Washington Asparagus**

Poached egg, bernaise,  
smoked duck yolk

*Recommended Pairing – Ernestine 14*

### **Tostones**

Marinated Shrimp, pico, salsa verde,  
spicy aioli

*Recommended Pairing – Nosis, Verdejo 9*

### **Brussel Sprouts**

Bacon foam, crispy speck

*Recommended Pairing – In Timely Fashion 15*

## *Second Course*

### **Petite Filet**

Bernaise, chevre

mashed potato, snap peas

*Recommended Pairing – Miguel Torres Cabernet 14*

### **Mushroom Pasta**

Porcini elbow pasta, mushrooms,  
cream sauce, truffle oil

*Recommended Pairing – Bourbon Au Poivre 13*

### **Crab & Prawn Risotto**

Carnaroli rice, parmesan cream

*Recommended Pairing – Pierre Vessigaud, Chardonnay 16*

## *Third Course*

### **Dark Chocolate Brownie**

Salted caramel ice cream

### **Root Beer Float**

Root beer ice cream, cherry macaron

### **Bourbon Pot De Creme**

Salted toffee