

SEATTLE
RESTAURANT
WEEK 

Three courses \$35

Starters

Choice of

Gorgonzola Green Salad (GF, Vegetarian)

Organic Greens, Butter Lettuce, Grapes, Toasted Walnuts, Creamy Gorgonzola Dressing

Butternut Squash Cream Soup (Vegetarian)

Salted Pumpkin Seeds

Main

Choice of

Potato Gnocchi

Homemade Potato Dumplings, Mushrooms, Butternut Squash, Ham, Toasted Walnuts, Truffle Oil

Flat Iron Steak

Crispy Mashed Potato, Sautéed Spinach, Brandy Peppercorn Sauce

Chicken Risotto

Grilled Chicken, Arborio Rice, Asparagus, Butter, Parmesan

Dessert

Choice of

Chocolate Cheesecake

Cream Cheese, Chocolate Ganache, Strawberry Sauce

Ricotta Doughnuts

Honey, Roasted Pistachios.