

FEAST

Seattle Restaurant Week Spring 2021

3 Courses for \$50

choose one from each category below:

To Start

Salade d'Epinards ^{GF} ^V

spinach, dried cranberries, oranges, pistachios, shallots,
feta, Gran Marnier vinaigrette

Chilled Potato & Leek Soup ^{GF} ^V

classic vichyssoise w/ creme fraiche

Grilled Asparagus ^{GF}

whipped chevre, toasted walnuts, bacon lardons,
black garlic aioli, balsamic reduction

Entrées

Parisienne Gnocchi aux Champignons ^V

porcini pâté a choux, foraged mushrooms, brown butter,
pistachios, fennel & radish salad

Alaskan Halibut ^{GF}

creamed leeks, fingerling potatoes, capers, lemon beurre
blanc

Rabbit a la Moutarde

braised rabbit legs, roasted carrot puree, charred
brocolini, dijon cream,

Dessert

Lemon Chevre Cake ^V

lemon & goat cheese fiadone,
walnut & graham cracker fudge, hibiscus candied lemon,
hibiscus coulis

Glace aux Noisettes ^V

hazelnut ice cream, praline basket, hazelnut brittle,
chocolate filigree with pecans

Sorbet Assortment ^{GF} ^V

w/ tart apple consomme

^{GF} -Gluten Free

^V -Vegetarian

20% gratuity will be added to parties of 5 or more

Please notify your server of any allergies or dietary restrictions