

SEATTLE RESTAURANT WE K

3 for \$35

EVE FREMONT

APPETIZERS

Soup Of The Day

cumin pea tendrils & potato soup,

Eve Greens

mixed greens, heirloom carrots, chioggia beets, sunflower seeds, goddess

Carrots & Lentils

heirloom carrots, black lentil, spiced pepitas, tandoori yogurt, Aleppo

Bok Choy & Sesame Almond Crunch

baby bok choy, green onions, cucumbers, candied sesame seeds & almonds, lime vin

ENTREES

Eve Hot Bowl

ancient grains, dandelion greens, seasonal veggies, nuts and seeds, sesame vin, avocado, poached egg

Crab Noodle

deep sea red crab, rice flakes, green beans, pickles, basil, thai bbq, cilantro, chilli thread

Spring Fettuccine

nettle-fennel soubise, English peas, shaved asparagus, lemon butter, pecorino

Carlton Farms Pork Loin

rhubarb guajillo, wild onion cheddar hush puppies, mustard greens & kale, pickled strawberries

DESSERT

Chocolate Almond Olive Oil Cake

raspberry cream cheese, raspberry coulis, meringue

Banana Tahini Pudding

banana & oat crumble, coconut whip

Matcha Coconut Gelato
pistachio, brown sugar drizzle