

Vendemmia

SEATTLE RESTAURANT WEEK

TO START: ALL SHARED FOR THE TABLE

AHI CRUDO *coriander, fennel, avocado*

BURRATA *pickled rhubarb, crostini*

BUTTER LETTUCE *fig caesar, breadcrumb, parmesan*

WILD MUSHROOMS *english pea, pea vines, crème fraiche*

MAIN: CHOICE OF ONE PER PERSON

NETTLE AGNOLOTTI *ricotta, asparagus, black pepper*

TRUE COD *clam, tomato, fennel, basil*

PORK COLLAR *fresh garbanzo, new potato, green garlic
salmoriglio*

SNAKE RIVER FARMS FLAT IRON *fresh garbanzo, new
potato, green garlic salmoriglio +15*

HALIBUT *gulf prawn, clam, tomato, fennel, basil +15*

DESSERT: CHOICE OF ONE PER PERSON

CHOCOLATE TERRINE *ganache, chantilly*

KUMQUAT SORBET *shortbread, prosecco, mint*

TRIPLE CREAM CHEESE *honeycomb, cracker*

\$35 per person

\$21 per person wine pairings