



## **3 courses for \$35, Seattle Restaurant Week**

### **1st Course (selection of one)**

#### **Caesar Salad**

hearts of romaine, creamy anchovy dressing, croutons, Parmesan reggiano, lemon

#### **Chicories**

walnuts, pear, goat cheese, pear vinaigrette

#### **Roasted Wild Mushrooms**

Cippolini onions and aged balsamic

### **2nd Course (selection of one)**

#### **Wagyu hanger steak**

French fried potatoes, and horseradish cream

#### **Wagyu Burger**

French fried potatoes

#### **Applewood Grilled half chicken**

Tuscan potatoes and salsa verde

### **Dessert (selection of one)**

#### **NY Cheesecake**

Fruit Compote

#### **Assorted Gelato and Sorbetto**

shortbread cookie