

SEATTLE RESTAURANT WEEK MENU

THE TIN TABLE

AUTUMN 2020

APPETIZERS

- BUTTERNUT SQUASH SOUP V, GF, DF
Warm Spiced Butternut Squash Puree, Laced with a Touch of Coconut Milk, Topped with Pomegranate Seeds, Fried Sage Leaf and Spiced Toasted Pepitas
- BRUSCHETTA D’PASCAL
Grilled Macrina Bakery Baguette Topped with Herbed Goat Cheese, Thinly Sliced Prosciutto & Balsamic Red Wine Fig Jam

ENTREES

- STEAK & CRISPY TRUFFLED POTATOES GF
8 oz. Grilled RR Ranch Beef Tenderloin Medallions, Bacon Blue Cheese Butter, House Made Steak Sauce, Simple Arugula Salad, Crispy Fried Smashed Potatoes tossed with Truffle Salt
- EGGPLANT “MEATBALLS” & ANGEL HAIR PASTA V
Vegetarian “Meatballs” of Roasted Organic Eggplant, Cremini Mushrooms, Garlic & Sweet Onions, with Herbs, Cashews, Bread Crumbs. Topped with Heirloom Tomato Sauce & Served with Angel Hair Pasta with Shaved Garlic, Olive Oil, Fresh Herbs & Blistered Cherry Tomatoes, Parmesan Cheese

DESSERTS

- FLOURLESS CHOCOLATE TORTE V, GF
Flourless Chocolate Espresso Torte, Whipped Cream, Raspberry Sauce, Cocoa Nibs
- CARAMEL APPLE CHEESECAKE
Shortbread Crust, Cream Cheese Filling Baked with Tart Apples, Oat Streusel, Served with Cider Caramel Sauce