

SEATTLE RESTAURANT WEEK

OCT 25 – NOV 21 WWW.SRWEEK.ORG

Vendemmia

Dinner / \$35

First course, to share for the table:

Beef Tartare: shallot, champagne vinaigrette, crostini

Hamachi Crudo: coriander, pomelo, avocado

Bitter Greens: candied walnuts, pancetta, saba

Confit Potatoes: sunchoke, hollandaise, bottarga

Second course, choice of one per person:

Ravioli: ricotta, wild mushroom, mint

Albacore: marinated grains, peppers, chimichurri, squid ink aioli

Braised Shortrib: apple, celery, brown butter polenta

Third course, choice of one per person:

Sorbet: vanilla cookie, mint

Blondie: creme de leche, candied walnut

Panna Cotta: cocoa nibs, oats, dried fruit