

### WATERLEAF

RESTAURANT & BAR

#### SEATTLE RESTAURANT WEEK

\$35 per person

# **BEGINNINGS** please select one

#### **BACON CHIPS N DIP**

crispy pepper bacon, smoked onion dip

#### **WAYSIDE SALAD**

asparagus, wild mushroom remoulade, salmon pemmican

## MIDDLES please select one

#### **SMOKED HALF CHICKEN**

roasted fingerlings, WA cherry black pepper jus

#### **HICKORY SMOKED BEEF RIBS**

café avole espresso rubbed, cola bbq glazed, pickle pile

#### SMOKED MOZZARELLA FETTUCINE

fire roasted pomodoro, house made pasta, wild garlic

# **ENDS** please select one

### CEDAR-INFUSED POUND CAKE

smoked meringue, lemon chiffon, crystal violets

#### **SEMI-S'MORES**

toasted marshmallows, honey crackers, cocoa semifreddo

## **ADD-ON COCKTAILS**

#### ANCIENT FASHIONED

10

lapsang souchang infused bourbon, five spice bitters lemon, house maraschino

#### SAGE OF THE WOODS

10

cucumber infused vodka, champagne, cardamom bitters fresh lemon, elderflower, sage

#### PLUM VILLAGE

10

salted plum tequila, fresh grapefruit, lime bitter melon, house simple

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness.