

Copperleaf Restaurant

Seattle Restaurant Week

April 1 – 30 | 5 pm – 9 pm daily

\$35 for 3 courses

TO START WITH

SWEET CARROT & TARRAGON POTAGE

Feta, Fried Chickpeas, Paprika Oil

or

MANILA CLAMS IN BROTH

Roasted Fennel, Sweet Sausage, White Wine, Butter

or

ORGANIC BABY GREENS SALAD

Roasted Hazelnuts, Quinoa Fritter, Fines Herbs Vinaigrette

MAINS

CHICKPEA PANISSE

Grilled Asparagus, Roasted Beets, English Pea Pesto, Crunchy-Spicy Seeds

or

SPICED & ROASTED PORK LOIN

Grilled Carrot, Charmoula Cous Cous, Honey-Garlic Sauce

or

GRILLED BISTRO STEAK

Roasted Garlic, Caramelized Onion Demi, Duck Fat Fries

DESSERT

COCOA TAPIOCA

Coconut Lime Sorbet, Candied Macadamia Nuts, Passion Fruit Essence

or

CITRUS ALMOND CAKE

Citrus Marmalade & CBL Honey Mascarpone

or

APPLE-PECAN TART

Cinnamon-Caramel Ice Cream