



**SEATTLE
RESTAURANT WEEK**

\$35 for 3 courses

STARTER

- ♡ Garden Salad

Apple Cider Vinaigrette, Pickled Shallot

- ♡ Roasted Beet

Citrus, Fennel, & Hazelnuts

Chicken Pate

Pears & Pistachios

MAIN

- ♡ Hubbard Squash Risotto

Parm Broth, Arugula, Pickled Shallots

- ♡ Pan Seared King Salmon

Foraged Mushroom Broth, Pickled Fennel

Butcher's Grind House Burger

Lettuce, Onion, Housemade Red Pepper

Relish, Aioli

DESSERT

- ♡ Poached Pear Pavlova

- Chocolate Cremeux

- PB&J Bon Bons



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