



SEATTLE RESTAURANT WEEK 2021

EVERY SUNDAY–THURSDAY IN APRIL

THREE COURSES FOR \$35

FIRST COURSE

CORN CEASAR SALAD (V)

Grilled romaine heart, corn purée, Caesar dressing, cotija cheese, and freeze-dried corn "croutons".

TUNA CEVICHE TOSTADA

Avocado mousse, lime, arbol, cucumber, red onion, smoked olive oil, cilantro.

SECOND COURSE

CARNE ASADA

6oz marinated outside skirt, pinto beans, pico de gallo, grilled jalapeno, rice, and tortillas.

MUSHROOM TAMALE (V)

Freeform tamale, roasted crimini mushrooms, grilled pea vines, pickled shallot, chile vinaigrette, queso fresco.

THIRD COURSE

CORN TRES LECHE CAKE (V) (G)

Corn cake soaked in three milks, and topped with corn whipped, and savory strawberry preserves.

S'MORE CHURROS (V) (G)

Dark chocolate sauce, marshmallow whipped cream.

(S) SPICY! • (V) VEGETARIAN
🌱 VEGAN • (G) CONTAINS GLUTEN