

# SEATTLE RESTAURANT WEEK

Spring 2021- Thursdays and Sundays

\$50 per person

## APPETIZER

*select one*

### Hamachi Crudo\* (nf, gf)

avocado, watermelon radish, kumquat, serrano, agrumato

### Crema di Mozzarella (nf)

spring peas, asparagus, tapenade, spiced honey, prosciutto

### Rhubarb Bruschetta (nf)

red rhubarb, strawberry, herbed goat cheese, balsamic

### Market Salad (nf)

radish, cucumber, cherry tomatoes, organic greens, croutons, parmesan cheese, sherry vinaigrette

## ENTRÉE

*select one*

### Signature Cedar Salmon (nf)

6oz salmon, pike place market vegetables, charred lemon, cedar glaze

### Coulotte Bistecca (gf, nf)

7oz coulotte, grilled spring onions, celery root, morel mushrooms, fingerling potatoes, demi-glace

### Gemelli

nettle pesto, morel mushrooms, confit tomato, spring peas, broccolini, cured egg yolk

### Jidori Chicken (nf)

farro, morel mushrooms, asparagus, snap peas, lemon-caper sauce

## DESSERT

*select one*

### Spiced German Chocolate Cake (gf)

coconut-pecan dacquoise, milk chocolate mousse, spiced rum gel, roasted pecan-coconut ice cream, pecan brittle

### Grand Marnier Cream (gf, nf)

orange and vanilla bean bavarian, grand marnier gelée, dried meringue

### House Made Sorbet (nf, v) | choice of 2 scoops

lemon iced-tea, raspberry-mango

## FEATURED WINES



2019, Mark Ryan, 'The Vincent' Chardonnay 60

Columbia Valley, WA

2018, Mark Ryan, 'The Vincent' Red Blend 60

Columbia Valley, WA

\*King County Department of Health would like to inform you that consuming raw or undercooked meats & seafood may contribute to your risk of food-borne illness. A pre-tax 20% service charge is added to each guest check. At least 65% of this service charge will be retained by your server or bartender.

The remainder is distributed entirely to the hourly employees who are responsible for the Goldfinch Tavern meal experience.

(gf): items are gluten free. (nf) items are nut free. (v): items are vegan.