



Seattle Restaurant Week Menu 3 for \$35

First Course

Fried Goat Cheese: spicy tomato chutney & olive oil crostini

or

Caprese Salad: vine-ripe tomatoes, fresh mozzarella, asparagus, cucumber, microgreens, balsamic reduction, basil oil

Second Course

BBQ Shortrib Bowl: baby turnips, carrots, brussels sprouts, cipollini onions, brown rice, quinoa

or

Grilled Jumbo Prawns: fregula, toasted garlic, marinated tomatoes, Mama Lil's peppers, spinach, creamy tomato vinaigrette

Dessert

Blueberry Crème Brulee

or

Rotating Ice Cream/Sorbet

