

SEATTLE RESTAURANT WEEK

\$35++ for 3-course menu



FIRST

choose one

GRAND CENTRAL BAKERY ROLLS

olive tapenade

BEET + WHITE BEAN HUMMUS

seasonal veggies, pumpkin seeds, zaatar

CLASSIC CAESAR

sweet gem lettuce, parmesan, sourdough crouton

SECOND

choose one

SPINACH CAMPANELLE PASTA

sorrel + hazelnut pesto, tomato,
asparagus, shaved pecorino

ROASTED HALF CHICKEN

smokey grits, balsamic roasted brussels,
**Allow 25 min to cook | \$36

BASIC BURGER

8oz patty, brioche, tillamook cheddar,
dijonnaise, fixings

THIRD

choose one

LEMON TART

UMPQUA VANILLA ICE CREAM

COCKTAIL HIGHLIGHT

TROPIC THUNDER

Suntory Whisky Toki, pamplemousse, genepy, lemon, grapefruit, honey,
angostura bitters | \$17