



## Seattle Restaurant Week

\$35 per person

### STARTER

choose one

#### **BACON & BRUSSELS HIBACHI SKEWERS**

caramelized brussel sprouts, pastrami pork belly  
golden mustard

#### **ROYAL CAESAR**

gem romaine cups, turmeric, mint, tomato, thai basil, cilantro  
crispy onions

### MAIN

choose one

#### **FRIED HALF CHICKEN**

whipped potatoes, broccoli-cheddar biscuit, rapini

#### **SMOKED STEELHEAD**

roasted beets, pickled fennel, toasted honey

#### **GARDEN PASTA**

herbed fettuccine, soft poached egg, tomato butter, guanciale

### DESSERT

#### **CAMPFIRE PROFITEROLE**

apricot crème, dark chocolate mousse, lightly smoked

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness. A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.