



SEATTLE RESTAURANT WEEK

Staple & Fancy Seattle Restaurant Week Dinner | \$50

For the Table

Prosciutto di parma

Chicory salad date vinaigrette, apple, pecans

Cauliflower soup pomegranate, pistachio

Smoked fish bruschetta pickled red onion, chive

Pasta (Choose one to share)

Pappardelle grilled octopus puttanesca, olive pangrattato

Rigatoni wild mushroom, celery root, oregano, pecorino romano

Entree (Choose one to share)

Beef Short Rib root vegetable gratin, grilled treviso, fonduta

Albacore Loin sicilian caponata, sunchoke, watercress

Dessert (Choose one)

Amaretto cake, creme anglaise, roasted pear, cocoa crumble

Pumpkin panna cotta, cardamon pumpkin, candied pepitas