

# Copperleaf

Restaurant & Bar

## SEATTLE RESTAURANT WEEK

October 25 - November 6

**Four-Course Dinner | 50 per person**

*Add Beverage Pairings +35 per person*

### WELCOME BITES

TREVERI BUBBLES  
&  
STUFFED GOUGÈRES

### SMALL PLATES

Select One

#### GRILLED ROMAINE CAESAR SALAD

Pulled Sourdough Crouton, Spicy Spanish Chorizo, Garlic-Anchovy Dressing  
*DeLille, "Chaleur Estate Blanc" Sauvignon Blanc/Semillon, WA 2015*

#### BROMILEY FARM BUTTERNUT SQUASH BISQUE

Chanterelle Mushrooms, Pomegranates, Pine Nut Butter  
*Willamette Valley Vineyards Pinot Noir, OR 2020*

#### WINTER SQUASH SALAD

Oranges, Roasted Squash, Farro, Pickled Marcona Almonds, Vinaigrette  
*Owen Roe "DuBrul Vineyard" Reisling, WA 2013*

### SPECIALTIES

Select One

#### MOULES FRITES\*

Washington Apple Curry Broth, Fennel Pollen Fries  
*Mark Ryan BTR "The Vincent" Chardonnay WA 2018*

#### ROASTED CHICKEN ROULADE

Sweet Carrots, Rainbow Chard Gratin, Mustard Sauce  
*Kana "Dark Star" GSM WA 2014*

#### BEEF RISOTTO

Braised Leek, Celery-Orange Gremolata, Goat Cheese  
*Lu & Oly "Flowerhead Rosé" WA 2020*

### DESSERTS

Select One

#### NICE LITTLE COOKIES

Chocolate Amaretti, Macaroon, Pecan Tassie  
*Glenmorangie A Tale of Cake*

#### CARAMEL CUSTARD

Amaretto Sauce  
*2Bar Amaretto Barrel Finished Bourbon*

#### COCOA TAPIOCA

Huckleberry Compote  
*Pierre Ferrand Ambre Cognac*

Available for restaurant dine-in only. Not available for in-room service.

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.