



Seattle Restaurant Week

\$50

3 course menu includes choice of one appetizer, entrée and dessert

APPETIZER

Burrata

fermented butternut squash, roasted delicata squash, pomegranate molasses
spiced walnuts, crostini

Bruschetta

fresh figs, herbed chevre, smoked gouda, rosemary infused honey

Hamachi Crudo (df, gf)

heirloom apple, calabrian chili crisp, apple ponzu

Market Salad

radish, cucumber, heirloom cherry tomatoes, organic greens, croutons parmigiano-reggiano,
sherry vinaigrette

ENTRÉE

6oz Signature Cedar Plank Salmon (gf)

pike place vegetables, charred lemon, salmoriglio

Jidori Chicken

carrot farro, braised fennel, carrot top pesto, roasted chicken jus

Rigatoni

duck ragù, house-made ricotta, burnt orange, oregano

Coulotte Bistecca (gf)

wild mushrooms, mustard greens, candy striped beets, demi-glace

DESSERT

Chocolate Peanut Butter Bar

chocolate crunch cake, peanut butter mousse, candied bacon, peanut brittle

Brown Butter Pumpkin Cake

maple ganache, pumpkin mousse, pepita crumble

*King County Department of Health would like to inform you that consuming raw or undercooked meats & seafood may contribute to your risk of food-borne illness.
A pre-tax 20% service charge is added to each guest check. At least 65% of this service charge will be retained by your server or bartender.
The remainder is distributed entirely to the hourly employees who are responsible for the Goldfinch Tavern meal experience.
(gf): items are gluten-free. (v): items are vegan. Additional gluten-free & vegan options available upon request.