



## SEATTLE RESTAURANT WEEK

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### LUNCH MENU \$20 PER PERSON

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#### *Choose One*

##### **Quinoa Salad**

roasted tomatoes, goat cheese, pumpkin seeds  
mizuna mustard, butternut vinaigrette

##### **Truffle Mushroom Wagyu Burger**

crispy onions, provolone, garlic aioli, challah bun

##### **Butternut "Grilled Cheese"**

roasted butternut, toasted pretzel bun  
roasted garlic-herb cream cheese, frisée, pickled onion

**Included with any item a glass of Vandori Pinot Gris,  
Merf Cabernet or Draft Beer.**

Tax and gratuity is not included. Cannot be combined with other promotions or discounts. We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.