SEATTLE RESTAURANT WEEK, PRIX FIXE MENU

AVAILABLE SUNDAY-THURSDAY ONLY *CHOOSE ONE ITEM FROM EACH SECTION

\$35

Tastes

Kale Salad, Carrot, Red Cabbage, Red Onion, Cider Mustard Vinaigrette, Sunflower, Pumpkin and Hemp Seeds

Clam Chowder with Bacon & Herb Crusted Oyster Crackers

Hot-n-Sour Thai Shrimp Soup, Straw Mushrooms, Lime Leaf

Pan Seared Kalbi Pork Tenderloin

Spicy Ahi Tuna Roll

Vegetable Roll, Carrot, Avocado, Cucumber, Pickled Daikon, Sweet Miso Sauce

Thai Chicken, Sa-Teh Marinade, Lime, Thai Pickles, Sweet Chili Sauce, Cilantro

Three Taylor Shellfish Pacific Oysters on the Half Shell Mignonette or Cocktail Sauce

Spicy Salmon-Jalapeno Roll

Caesar Salad, Garlic Croutons, Parmigiano Reggiano

Entrée Selections

Fire-Grilled Garlic Shrimp with creamy Butter Sauce, Lemon, Yukon Gold Mash, and Haricot Verts

Parmigiano Reggiano Crusted Petrale Sole with Yukon Gold Mash, and Haricot Verts

Fire-Grilled Silver Salmon, Yukon Gold Mashed Potatoes, Grilled Asparagus with Meyer Lemon Vinaigrette,

Pan Roasted Herb Chicken Breast, Zucchini Ribbons, Crispy-Cheesy Risotto Cake

Zucchini Linguini, Kalamata Olives, Artichoke, Roma Tomato, Garlic and Pine Nuts

Desserts

Vanilla Bean Crème Brulee with Crackling Sugar Crust

Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel

Olympic Mountain Ice Cream or Sorbet

White Chocolate Coconut Crème Pie

Passion Fruit Panna Cotta with Tropical Fruit

House Baked Bread \$4.50

Seattle Restaurant Week – Three Course Menu is available for curbside pick up for an additional charge of \$6 per meal, Ice cream or sorbet is not available for curbside.