



Seattle Restaurant Week

October 2021

\$50 per person

1st Course

Chef's Choice Oysters*

Add Caviar \$5

Sommelier's Featured Pairing:

Taittinger "La Française"

Champagne, France NV

\$18

Or

Burrata

roasted baby beets · watercress · fresh horseradish · fenugreek vinaigrette

Add Shrimp \$9. Add Scallops \$14.

Sommelier's Featured Pairing:

Rosé of Pinot Noir, Willakenzie Estate

Willamette Valley, Oregon 2019

\$15

2nd Course

Wild King Salmon

leek and spring onion veloute · clams · smoked clams marcona almond crumb · caviar

Sommelier's Featured Pairing:

Chardonnay Big Table Farm

Wild Bee Willamette Valley, OR 2019

\$18

Or

Steak Frites

8oz flat iron · salt & pepper frites · Sauce au poivre

Sommelier's Featured Pairing:

Grattamacco Cabernet-blend

Bolgheri, Italy 2018

\$15

3rd Course

Nutty Squirrel Skillet Brownie

fudge brownie · chocolate ganache · peanut butter gelato candied walnuts · caramel sauce

Or

Nutty Squirrel Gelato or Sorbetto

Sommelier's Featured Pairing:

Taylor Fladgate 20 Year Tawny Port

\$13

Buy One Give One Donation

\$10

Proud participant of good food kitchen's "Buy One, Give One" campaign during Seattle Restaurant Week. Add \$10 to your SRW order to help us prepare and donate a free meal to a community member in need. Feedme Hospitality will provide meals to community members through the Foundation for Edmonds School District Nourishing Network Program.