

Charlotte

RESTAURANT & LOUNGE

Seattle Restaurant Week Dinner Menu

Fall 2021

1st Course

Celery Root Veloute
burgundy truffle, langoustine

or

Coffee Roasted Beets
citrus, wild watercress, cocoa nib, walnut, farmer's cheese

2nd Course

Taleggio Gnocchi
red grapes, french sorrel, confit pearl onions, hazelnut

or

Black Cod
matsutake, cauliflower, ham broth

or

Smoked Duck
butternut squash, foie gras, apple

Dessert

Snicker Tart
dulce crème, caramelized cocoa nib, chocolate ice cream

or

Black Sesame Cake
plum, yogurt