



## Seattle Restaurant Week

October 24 to November 4

### First

Sugar Pie Pumpkin Soup with Dill and Toasted Pumpkin Seeds

Or

Spinach Salad with Feta, Dried Cherries, Sweet Potatoes and Champagne, Tarragon Vinaigrette

*Poet's Leap, Riesling, 2018*

### Second

Pacific Cod with Potato Puree, Savoy Cabbage, Roasted Garlic and Basil Puree

Or

Grilled Pork Tenderloin with Farro, Roasted Cauliflower, Apples and Balsamic Jus

Or

Rack of Lamb with Buttered Parsnips, Brussels Sprouts and Rosemary Jus – plus \$15

Or

Butternut Squash Risotto with Sweet Onions, Sage and Reggiano Parmesan Cheese

*Fall Line, Exhibition, Blend, 2017*

### Dessert

Granny Smith Apple Crisp with Cranberry Ice Cream

Or

Callebaut Chocolate and Walnut Brownie with Caramel Ice Cream and Chocolate Sauce

*Chateau Guizats, Sauternes, 2016*

### \$35. Menu

*\$25 Optional Wine Pairing*