SEATTLE RESTAURANT WE-EK

three for \$50

October 29th to November 4th • Available Sunday - Thursday Enjoy your choice of a starter, entree & dessert

starters

Smoked Salmon Chowder | corn, red potatoes, lobster bisque.

N.W. Seasonal Salad GF | spinach, wild mountain huckleberries, blue cheese, hazelnuts, chantrelle mushrooms,

poppyseed dressing

Hawaiian Ahi Nachos* | homemade taro chips, wasabi aioli.

mains

Fresh Pacific Swordfish GF | Alder planked, roasted fennel, creamy risotto, wild mushroom ragout *Vegan Option Available GF

Wild Alaska Black Cod | Ginger-miso glaze, cashew crust, crispy slaw

desserts

Dark Chocolate Truffle Cake | raspberry-passionfruit chantily cream,

vanilla ice cream

Olympic Mountain Pear Huckleberry Sorbet GF

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness. GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.