

SEATTLE RESTAURANT WE K

Oct 24 –
Nov 6
2021

Kati Vegan Thai Dinner \$50

5–9pm Tue–Thu
5–9.30pm Fri–Sun

cauliflower bombs

Fried cauliflower with a crispy hot & spicy Thai-style crust.

rad na noodles

A hearty miso gravy poured over seared soft wide noodles and mixed vegetables, topped with Kati's special tofu egg.

coconut ice cream

Made in-house from fresh coconut cream. Topped with crushed peanuts and homemade kati caramel. (GF)

1 bottle of wine

Select one:

RED

Underwood (2016)

Pinot noir • CA • Black cherry, currant, baking spice. fruit-laden finish.

Seven Daughters Rich Red (2017)

Red blend • CA • Made from seven grape varieties for a smooth, refined fruitiness.

WHITE

14 hands (2018)

Pinot Gris • WA • Crisp, refreshing. aromas of fresh melon and green apple followed by flavors of pear and honeysuckle.

Columbia Crest (2016)

Chardonnay • WA • Rich and buttery, complemented by soft notes of oak and flavors of tropical fruit.

ROSÉ

Chateau Ste. Michelle (2019)

Rosé • WA • Bright, crisp & elegant. Notes of watermelon, strawberry candy and whiffs of kiwi.

SPARKLING

Domaine Ste Michelle

Brut • WA • Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity.