



Seattle Restaurant Week Spring 2022

\$65

3 course menu includes choice of one appetizer, entrée and dessert

APPETIZER

White Asparagus Bisque

green asparagus, goat cheese lobster fritter

Burrata Salad

heirloom tomatoes, basil pesto, olive oil, charred bread

ENTRÉE

Cedar Plank Salmon* (gf)

Pike Place Market vegetables, charred meyer lemon, parsley butter

Seared Jumbo Scallops

crispy potato, spring onions, truffle prosciutto butter sauce

Potato Gnocchi

spring favas, English pea, nasturtium salad

Goldfinch Burger*

American wagyu, Beecher's cheese, smoked onion marmalade, fennel aioli, fries

DESSERT

Pink Lemonade Tart

lemon cream, strawberry panna cotta, lemon gel, macerated strawberries

S'mores

milk chocolate mousse, graham cracker pieces, toasted marshmallow meringue, chocolate sauce

*King County Department of Health would like to inform you that consuming raw or undercooked meats & seafood may contribute to your risk of food-borne illness.
A pre-tax 20% service charge is added to each guest check. At least 65% of this service charge will be retained by your server or bartender.
The remainder is distributed entirely to the hourly employees who are responsible for the Goldfinch Tavern meal experience.
(gf): items are gluten-free.