

THE LAKEHOUSE

SEATTLE RESTAURANT WE K

DINNER \$50, 4 courses

Housemade Focaccia
Basil Butter & Sardinian Olive Oil

Kabocha Squash Soup
Vanilla, Maple, Sage, Toasted Seeds

or

Pear & Apple Salad
Autumnal Greens, Cabrales Cheese, Pomegranate Vinaigrette

Miso Glazed Alaskan Black Cod
Fish Sauce Caramel Eggplant, Green Curry Brodo

or

Snake River Farms Wagyu Beef Short Rib
Potato Puree, Carrots, Mustard, Cabernet Sauce

Salted Caramel Brioche-Croissant Beignet
Mexican Hot Chocolate Sauce, Huckleberries

THE "NOT SO FINE PRINT"

OUR PROFESSIONAL SERVICE TEAM RECEIVES INDUSTRY LEADING COMPENSATION, **INCLUDING COMMISSION ON ALL SALES. A 20% SERVICE CHARGE IS INCLUDED ON EACH CHECK TO MAKE THIS POSSIBLE. THE LAKEHOUSE RETAINS 100% OF THE SERVICE CHARGE.** *CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

IF YOU HAVE ANY **FOOD ALLERGIES OR DIETARY RESTRICTIONS PLEASE MAKE OUR SERVICE TEAM AWARE** SO WE CAN COOK FOR YOU ACCORDINGLY. THE LAKEHOUSE ALSO OFFERS A COMPREHENSIVE WELLNESS PROGRAM FOR ALL TEAM MEMBERS THAT SUPPORTS A CULTURE OF BALANCE, MINDFULNESS, DIVERSITY AND HOLISTIC GROWTH.