

OCTOBER 18<sup>th</sup> - 31<sup>st</sup>

# dinner

3 for \$50

three courses  
appetizer, entrée & dessert

## SEATTLE RESTAURANT WE K

### starters

#### AHI CRISPY RICE•

spicy yellowfin tuna, crispy sushi rice, ginger soy reduction, wasabi ginger

#### SEASONAL FALL HARVEST SALAD

#### SIMPLY THE BEST CALAMARI

sliced jalapeño and jalapeño lime aioli

#### NORTHWEST SEAFOOD CHOWDER

corn, fennel, smoked bacon, dry sherry

### entrees

#### SHRIMP & GRITS•

smoked Gouda & chipotle grits, andouille sausage, sunny side up egg

#### PARMESAN CRUSTED SOLE

Oregon coast Dover sole, mushrooms, Parmesan pepita breadcrumbs, Bob's Red Mill organic farro risotto, fried capers, butter sauce

#### SIMPLY GRILLED SEASONAL SALMON•

lemon garlic vermouth butter, garlic and herb marble potatoes, seasonal vegetables, baby tomatoes, avocado lime verde

*gluten free*

#### PORK PORTERHOUSE

grilled bone in pork chop, mustard demi, hashed grits, pickled cabbage, grilled Brussels sprouts

### desserts

#### CARAMEL APPLE COBBLER

Washington apples, semolina mascarpone topping & vanilla bean ice cream

#### DONUTS

maple bourbon sauce, cinnamon anise sugar

#### CHOCOLATE KAHLÚA PIE

chocolate mousse, espresso Kahlúa cream

*•notice: contains or may contain raw or uncooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses.*

*\*CONTAINS NUTS OR NUT PRODUCTS*