

Seattle Restaurant Week

October 23rd - November 3rd 2022 Dine-In & Take Out (excluding Friday & Saturday)

First

Hubbard Squash Soup with Dill and Pumpkin Seed Oil Or Local Bosc Pears, Fennel, Arugula, Toasted Almonds and Champagne Vinaigrette

Second

Pacific Cod with White Beans, Basil Puree, Brussels Sprouts and Red Onion Vinaigrette
Or
White Wine Braised Chicken Braised with Yukon Potatoes, Carrots, Green Olives and Tarragon
Or
Kobe Hanger Steak with Parsnip Puree, Green Beans, Roasted Onions and Balsamic Jus – add \$15
Or
Chanterelle Mushroom Risotto with Thyme and Reggiano Parmesan Cheese

Dessert

Granny Smith Apple Crisp with Cinnamon Ice Cream Or Chocolate Hazelnut Torte with Brandy Ice Cream and Cranberry Coulis

\$35. Menu

\$25 Optional Wine Pairing

MENU & WINE SUBJECT TO CHANGE

GLUTEN-FREE AND VEGETARIAN OPTIONS AVAILABLE