



Seattle Restaurant Week
\$65 per person for 3 courses
tax and gratuity are not included

I

Lobster Bisque

homemade shellfish shell stock with cream, celery, onion, carrot, thyme, white wine, corn, fresh lobster meat

***American Wagyu & Osetra Caviar**

french baguette, wagyu beef, demi glaze, premium osetra caviar & creme fraiche

Creamy Burrata Arugula

arugula, roasted beets, basil, balsamic glaze, extra virgin olive oil, wine vinegar, crostinis & roasted pine nuts

***Caesar Salad**

romaine, parmesan, lemon, crostini, secret house made caesar dressing

Homemade Crab Raviolis

house made fresh pasta, dungeness crab meat, ricotta cheese, lemon zest, parmesan cheese, chili flakes & sage brown butter sauce

II

^{GF} **Lobster Risotto**

maine lobster meat, arborio rice w/ smoked salmon, prawns, cream, parmesan & homemade lobster bisque

^{GF} **Roasted Lemon Chicken**

all-natural free-range half a chicken, roasted yukon gold potatoes, lemon pan sauce, feta

^{GF} **Grappa's Cioppino**

prawns, sea scallops, market fish, mussels, calamari, spicy tomato based broth

^{GF} **Braised Lamb Osso Bucco**

all natural lamb shank with organic mashed potatoes over homemade lamb reduction sauce

^{VGN, GF} **Zucchini Linguine**

Zucchini noodles, EVOO, tomatoes, marinated artichokes, kalamata olives, basil & chili flakes
add chicken 10 – prawns 12

III

Tiramisu

Chocolate Cake

Panna Cotta

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness*



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