



## SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses  
(tax and gratuity are not included)

### I

#### **Deviled Eggs & Osetra Caviar** GF

all organic eggs, smoked paprika, premium osetra caviar & crème fraiche

#### **Caesar Salad**

all-organic romaine lettuce, parmesan, lemon, Caesar dressing & crostini

#### **American Wagyu Steak Tartare** DF

tenderloin center cut from SRF, organic egg, capers, mustard, worcestershire sauce & french baguette

#### **Dungeness Crab Bisque**

homemade shellfish shell stock w/ cream, celery, onion, carrot, thyme, white wine, corn & fresh dungeness crab meat

#### **Burrata Avocado** VGT

avocado mash, heirloom tomatoes, fresh basil, burrata, balsamic glaze & crostinis

### II

#### **New York Steak** GF

USDA prime oregon painted hills ranch 10 oz cut all natural, rosemary butter

add oscar style \$18 – add grilled asparagus \$8

#### **Guajillo Chicken** GF

all organic half chicken from 'draper valley' guajillo marinade & house-made mashed potatoes

#### **Zucchini Linguini** VGN, GF

zucchini noodles, EVOO, tomatoes, artichokes, kalamata olives, basil & chili flakes

#### **Scallops & Pork Belly** GF

three grilled large fresh caught scallops, roasted pork belly, red peppers & fig sauce served w/ polenta

#### **Carlton Pork Chop** GF

bone-in pork chop from oregon carlton farms served w/ mashed potatoes & apples mustard sauce

### III

#### **Banana Bread Pudding**

#### **Doughnut Holes**

#### **Chocolate Cake** GF

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



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