

MAR 30-APR 12

ALDER & ASH

5PM-10PM

SEATTLE RESTAURANT WEEK
3-COURSE DINNER \$65 PER PERSON

FIRST COURSE

choice of 1

Smoked King Salmon Dip
grilled sourdough

Spring Minestrone Soup
orecchiette, heirloom beans

Baby Gem Caesar
sourdough croutons, parmesan,
anchovy vinaigrette

Burrata
slow roasted carrot, snap peas,
salsa verde

SECOND COURSE

choice of 1

Chicken Milanese
lemon-caper butter, grilled broccoli, arugula

Wagyu Bavette
basil aioli, french fries

Shrimp Scampi Linguine
garlic butter, lemon, chile, breadcrumbs

Eggplant and Zucchini Tian
san marzano tomato, goat cheese

THIRD COURSE

choice of 1

Cheesecake
rum-caramelized pineapple

Chocolate Ganache Tartlet
pecans, brown butter

Sorbet or Ice Cream
ask your server for
today's flavor

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Veg - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

**Consuming raw or undercooked foods may increase your risk of illness.
Please inform your server if anyone in your party has a food allergy.*

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