



SEATTLE RESTAURANT WEEK

DINNER MENU \$50 PER PERSON

Select One Entrée

OLIVE OIL POACHED HALIBUT

coconut risotto and Brazilian spiced moqueca sauce

GRILLED RACK OF LAMB

pomegranate demi-glace, sauté duo of lentils
and seasonal vegetables topped with spiced pepitas

SHRIMP "BOBO"

pan seared shrimp, with Brazilian spiced Kabocha squash mash
with seasonal vegetables

Select One Dessert

WALNUT PANNA COTTA

with apple compote

PUMPKIN CHEESECAKE MOUSSE

with pecan caramel sauce

Select One Beverage

Alki Cabernet Sauvignon, Chateau Ste Michelle Sauvignon Blanc
or Boundary Bay Bellingham Blonde Ale

Tax and gratuity is not included. Cannot be combined with other promotions or discounts. We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain.

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.