



SEATTLE RESTAURANT WEEK

3 Courses \$35/person

**FIRST COURSE**

SOUP OF THE DAY

MIXED GREENS

oregano vinaigrette, goat cheese, toasted pepitas

ROASTED BRUSSEL SPROUTS

olive oil, parmesan - reggiano, lemon zest

**SECOND COURSE**

CRISPY PORK BELLY

pence-peach, shishito peppers, scallion-micro herb salad, puffed forbidden rice

TAGLIATELLE PASTA

chef's mix mushrooms, savory, cherry tomato, parmesan, brown butter

KING SALMON

yukon gold garlic mash potatoes, brown butter roasted carrots, beurre blanc

**THIRD COURSE**

BANANA-MACADAMIA

bread & butter pudding, whipped cream

CHOCOLATE CAKE

hazelnut brittle



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