

charcoal

SEATTLE RESTAURANT WEEK

3 COURSES | \$65

1ST COURSE *choice of*

OYSTERS ROCKEFELLER * | GF

spinach • parmigiano-reggiano • bacon • pastis

PORK BELLY *

scallion rice cake • apple miso caramel • fennel slaw

2ND COURSE *choice of*

GRILLED KING SALMON * | GF

yukon gold • caramelized brussels sprouts • shallot marmalade • pinot noir gastrique

DUCK CONFIT * | GF

duck leg confit • white bean purée • root vegetable succotash • andouille • frisée • sherry jus

3RD COURSE *choice of*

COFFEE CRÈME BRULEE

Caffè umbria coffee custard • caramelized sugar

PUMPKIN TRES LECHES

pumpkin sponge cake • buttermilk chantilly • cinnamon

Give a Meal \$10

Support community members in need with free meals through your donation. **Good Food Kitchens** funds restaurants providing free, nutritious, and culturally relevant meals to community members facing food insecurity while sourcing from local farms and producers.

For more information, visit srweek.org/give

**consuming raw or undercooked meat, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness*