

Seattle Restaurant Week

65. per person DINNER ONLY

FIRST COURSE

Jackie's Greek Salad, barrel aged feta Freshly griddled pita with your choice of one spread:

Roasted sweet pepper Kalamata olive and fig Cauliflower-anchovy Spiced carrot-walnut Kopanisti, pistachio Tzatziki

SECOND COURSE Your choice of one of the below:

Bristol bay sockeye salmon, herb-caper relish
Washington chicken, yogurt and dill
Duroc pork, honey-harissa glaze
Roasted mushroom, tahini
Halloumi cheese-fig, red wine glaze

Served on a sizzling skillet with onions and ouzo

THIRD COURSE Your choice of one of the below:

Alaskan cod, spicy green chile zhoug Grilled oregon lamb, rosemary jus Delicata squash, hazelnut dukkah Served with garlic fried potatoes and horta

FOURTH COURSE Your choice of one of the below:

Coconut cream pie, toasted coconut, white chocolate Chocolate pot de crème, vanilla mascarpone, crumble Orange almond cake, cardamom syrup