

SEATTLE RESTAURANT WEEK DINNER PRIX-FIXE | 65

amuse bouche

SCALLION & CHIVE CREPE

Goat Cheese Mousse, D2 Caviar

first course

(choose one)

RADICCHIO & SPINACH SALAD

Glacier Bleu Cheese, Honeycrisp Apples, Green Olives,
Fennel, Beet Coulis, Warm Apple Sage Vinaigrette

BURRATA

Heirloom Tomato, Balsamic Rosemary Reduction, DeLille Olive Oil, Fried Basil

CHORIZO ARANCINI

Romesco Sauce, Radicchio, Shaved Piave Cheese

BUTTERNUT SQUASH & PUMPKIN CHILI

Roasted Pears, Truffle Crème Fraiche, Coriander Pepitas

second course

(choose one)

SALUMI BOLOGNESE

House Made Rigatoni, Scallions, 22 Month Aged Parmesan

SNAKE RIVER FARMS BISTRO STEAK

Truffle Cheddar Polenta, Broccolini, Basil & Walnut Gremolata,
Chaleur Estate Demi-Glace

CLAM, PRAWN, & MUSSEL CIOPPINO

Calabrian Chili Tomato Broth, Cippolini Onions, Grilled Semolina Bread

ROASTED MUSHROOM & RED WINE RISOTTO

Parmesan Brodo, Herbs, Shaved Pecorino

third course

(choose one)

WHIPPED ZABAGLIONE

Mint Macerated Berries, Powder Sugar Ladyfinger

BRIOCHE BREAD PUDDING

Vanilla Mascarpone, Frosted Pecans, Maple Caramel

DARK CHOCOLATE BETE NOIRE

Cherry Coulis, Candied Orange Peel