
SEATTLE RESTAURANT WEEK

OCTOBER 22 to NOVEMBER 4

\$65

FIRST COURSE

Salade D'automne

Frisee lettuce ,bacon ,pears

Soup of the Day

SECOND COURSE

Mignon de Porc a la Fourme D'Ambert

*Pork Tenderloin , Fourme ,Tahini cream sauce ,
Roasted Cauliflowers*

Gnocchi a la Sauge

*House-made potato gnocchi served with a brown butter sage
sauce and shaved parmesan*

Moules Normande au Cidre

Steamed mussels, apple cider, creme fraiche,frites

THIRD COURSE

Chocolate Tart Hazelnuts Sea Salt Caramel

Sorbet of the Day

Coffee Cognac Parfait

-Taxes & Gratuity are not included-