



# SEATTLE RESTAURANT WEEK

STARTER + ENTREE + DESSERT = \$50

## STARTERS

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### SNACK BOARD

served with snacking beans,  
choice of vessels: seeded baguette (G), seeded crackers, or crudite  
choice of spreads: avocado, miso squash, or mushroom (N)

### FLATBREAD G D

confit corn puree, local mushroom,  
goat's milk mozzarella, winter greens

## ENTREES

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### LION'S MANE TACOS

birria-style braised lion's mane mushroom, local corn tortilla,  
harvest escabeche, fresh herb

### GREEN CURRY MUSSELS S

penn cove mussels, sweet potato glass noodle, fragrant coconut broth,  
sunchoke, chard, fresh herb

## DESSERTS

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### MEXICAN HOT CHOCOLATE BRULEE

stoneground chocolate, coconut milk,  
cinnamon, chili, orange

### MISO SQUASH CAKE N G

spiced maple syrup, chestnut creme,  
black sesame brittle