



SEATTLE RESTAURANT WEEK

LUNCH COMBO = \$20

SOUP OR HALF SALAD

SWEET CORN BISQUE

northwest corn, coconut milk, spiced sesame oil, crispy shallot

CAESAR G N

romaine, baby kale, roasted caper, nori crouton

LUPINI BEAN N

Baby kale, mustard greens, baby kale, pomegranate, fennel, herbed hazelnut crumble, pomegranate vinaigrette

ROASTED SAVOY N

picholine olive & almond tapenade, hot honey, roasted lemon, crispy garlic

TENDER GREENS N

chrysanthemum, avocado, watercress, wild arugula, mint, cilantro, shiso, winter fruit, toasted walnut, citronette

TOAST

MISO SQUASH G

kabocha squash, pickled delicata, spiced sesame oil, watercress, scallion

MUSHROOM & PINE NUT G N

Pine nut ricotta, local mushroom, leek confit, apple balsamic, mustard green

AVOCADO G

Herbed avocado mash, persimmon pipián, tomatillo, harvest escabeche, toasted pumpkinseed oil

SWEET TREAT

ELDERBERRY MUFFIN G N

elderberry, maple, spiced walnut streusel

TWO TRUFFLES N

nuts, seeds, adaptogens, spices