

purple

SEATTLE RESTAURANT WEEK

1 STARTER + 1 ENTREE + 1 DESSERT = \$65 | *wine pairings available*

STARTERS

PURPLE STARTER DUO

gorgonzola stuffed dates with crispy prosciutto, pine nut crumb,
aged balsamic, and two bite baked brie, grapes, housemade crackers
2017 CLOS DE NOUYS DEMI-SEC CHENIN BLANC Vouvray, France · 15

SPICY PRAWNS

herb-garlic butter sauce, toasted baguette
2021 KARL JOSEF 'PIESPORTER MICHELBERG' SPÄTLESE RIESLING · 14

FRIED ARTICHOKE (V)

vodka-battered, osaka aioli, candied lemon preserves, micro radish

ENTREES

SHORTRIB PASTA

port cream sauce, blistered tomatoes, pappardelle noodles, fresh marjoram

STEELHEAD

celery root puree, apple-cranberry chutney, charred kale, coppa dust, crispy sage

ROASTED ACORN SQUASH (V)

wild rice, local mushrooms, celery leaf, almond bechamel, dried cranberries, fresh herbs, apple cider gastrique

DESSERTS

GINGER PEACH COBBLER

sugar biscuit, vanilla gelato
2021 CASCINA DEL SANTURIO MOSCATO D'ASTI, ITALY · 13

PUMPKIN MOUSSE (V)

coconut whip, maple caramel, pepita brittle