
SEATTLE RESTAURANT WEEK

3 COURSES \$50 PER PERSON

TO START

YOUR CHOICE OF

OYSTERS ON THE HALF SHELL (4 OYSTERS)

Yuzu black pepper mignonette, horseradish, lemon g

YUZU TUNA TATAKI

Pickled shimeji mushrooms, avocado purée g

INDIVIDUAL STREET CORN + AVOCADO DIP

Valentina crema, tajin, feta, corn tortillas g v

MAIN COURSE

YOUR CHOICE OF

BANGKOK BOWL

Thai basil salad, jasmine rice, marinated mushrooms, peanuts v

ADD CHICKEN +9.25 | SAUTÉED SHRIMP +9.25 | 3OZ PRIME SIRLOIN +9.25

JUMBO LUMP CRAB CAKE + GREENS

Fennel, prawns, remoulade, spring greens

TRUFFLE TORTELLINI

Truffle cream, ricotta, spinach, seasonal vegetables, Grana Padano v

ADD CHICKEN +9.25 | SAUTÉED SHRIMP +9.25 | 3OZ PRIME SIRLOIN +9.25

6 OZ PRIME SIRLOIN

Garlic mashed potatoes, seasonal vegetable g

DESSERT

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, honey, chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, vanilla ice cream, fresh berries

WINE SUGGESTIONS

ASK FOR PRICING DETAILS

MIONETTO

Prosecco Rosé

SUNDOWNER

Chardonnay

UNSHACKLED
BY THE PRISONER
Cabernet Sauvignon

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS
YOU MAY HAVE. OUR MENU ITEMS CAN BE MODIFIED UPON REQUEST.

TAXES AND GRATUITIES NOT INCLUDED