



# Experience SEATTLE

## RESTAURANT WEEK

October 27–November 9 • 3 COURSES • \$35 Per Person

Available Lunch & Dinner

### 1<sup>ST</sup> COURSE

choice of:

**New England Clam Chowder**

**Romaine Caesar**

Parmesan, artisan crouton, house-made dressing, lemon

**Blue Cheese Salad**

Romaine, slivered almonds, chopped egg and blue cheese crumbles

### 2<sup>ND</sup> COURSE

choice of:

**Dungeness Crab & Shrimp Fettuccine**

Garlic cream, white wine, spinach, tomato, Parmesan

**Oven Roasted Crab Stuffed Shrimp**

Herb couscous, seasonal market vegetables, beurre blanc

**Bourbon Miso Alaskan Black Cod**

Bok choy and sticky rice

**Pork Chop with Apricot Chutney**

Fingerling Potatoes and seasonal vegetables

### Additions \$8

Char Grilled Asparagus • Roasted Mushrooms • Roasted Brussels Sprouts with Agrodolce

### 3<sup>RD</sup> COURSE

choice of:

**Chocolate Cake**

Bourbon Sauce, chocolate espresso beans and whipped cream

**Crème Brûlée**

Rich vanilla custard with a caramelized sugar crust

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details. For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience



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