

autumn

Seattle Restaurant Week

October 27th - November 9th

Three courses

\$50

STARTERS - FOR THE TABLE

SALT COD *fennel pollen cracker, russet potato, lemon zest*

GEM LETTUCE *dried fig, caesar, parmesan*

BURRATA *crostini, apple, walnuts*

MAINS - CHOICE OF

AGNOLOTTI *carrot, goat cheese, brown butter, sage*

ROCKFISH* *soubise, cabbage, apple*

Substitute SCALLOPS + \$15

PORK CHOP* *radicchio, honey, butternut*

Substitute NY STEAK + \$15

DESSERT - CHOICE OF

SEASONAL TART *lemon curd, whipped cream, berries*

RASPBERRY CHOCOLATE BROWNIE *chocolate cream, raspberry coulis*

SUPPLEMENTS - ADD ONS

OYSTERS* *mignonette, lemon + \$MP*

BREAD SERVICE + \$10

POLENTA FRIES + \$13

BUCATINI *tomato, guanciale, pecorino +\$28*