

El Gaucho

SEATTLE RESTAURANT WEEK

October 22nd-24th

\$65/person, plus service charge and tax

STARTERS

CHOICE OF:

PAN SEARED SCALLOPS

celery root, curried carrot
giardiniera, lemon gremolata

BUTTERNUT SQUASH SOUP

coconut, pickled pomegranate,
maple bourbon syrup, smoked chanterelle

LAN ROC PORK BELLY

slow cooked, butternut squash,
pickled cauliflower, cranberry compote

DRY AGED BEEF CARPACCIO

pickled mustard seed, arugula,
shaved parmesan, cured egg yolk

ENTRÉES

ALL CERTIFIED ANGUS BEEF® PRIME IS ROASTED MEDIUM RARE TO MEDIUM

CHOICE OF:

WILD MEXICAN SHRIMP RAVIOLI

smoked maitake mushroom, butternut squash,
pickled sweet corn, lemon beurre blanc

BRAISED SHORT RIB

red wine braise, cambozola and cheddar
polenta, fried spicy okra, demi glace

GRILLED BASEBALL SIRLOIN

mashed potatoes,
horseradish chimmi churri

PUMPKIN RISOTTO

goat cheese, pepita,
vegetable stock

Price is per person (splitting is not permitted) and does not include drinks, tax or gratuity.

Cannot be combined with Costco Cards or Promotional Gift Cards.

May use Birthday/Anniversary Reveler's Rewards if minimum of \$150 is spent.