



DINNER

SEATTLE RESTAURANT WEEK

October 27th - 31st & November 3rd - 7th

Three courses for \$65 plus tax and service charge per person.

STARTERS

House Salad
Mixed greens, roasted beet,
spiced pepitas, gorgonzola,
apple vinaigrette. **GF**

Champagne Tarragon Mussels
Sweet cream, cultured butter,
sourdough.

ENTRÉES

Brown Butter and Maple Glazed Halibut
Parsnip-almond purée, celery salad. **GF**

Braised Wagyu Short Rib and Scallop Tagliatelle
Roasted butternut squash, arugula, pecorino cheese, jus,
arugula pesto drizzle.

Herb Marinated Chicken Breast
Roasted fall vegetables, herbed red-wine tomato preserve reduction. **GF**

DESSERTS

Baked Apple Johnny
with Vanilla Ice Cream

Vanilla Bean Crème Brûlée
Whipped cream, strawberry. **GF**

GF Gluten Free | *Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% Service Charge is included on your check.

Tips are not expected, but graciously accepted and 100% retained by your server.

Commissions are paid to our teams as a part of their compensation.

The 20% service charge is 100% retained by the company.

Washington State Law requires that we collect tax on all service charges.