



SEATTLE RESTAURANT WEEK

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

Three courses for \$35 plus tax and service charge per person.

STARTERS

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

Smoked Clam Dip
House made herb chips.

ENTRÉES

Tempura Salmon Sandwich
Alaskan salmon, avocado, sesame slaw, wasabi-cilantro aioli,
furikake Parmesan fries.

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.