

Seattle Restaurant Week

FIRST COURSE

(choice of one)

Minestrone Soup

Bruschetta

marinated eggplant, tomato, arugula, ricotta salata, pistou

Beet Salad

Goat cheese fritter, roasted beet, arugula

SECOND COURSE

(choice of one)

Dover Sole

Almond breaded, lemon butter sauce, cauliflower puree, broccolini

Flat Iron Steak

Fingerling, cream dijon sauce, broccolini

Stuffed Portobello Mushrooms

Onions, roasted red bell pepper, spinach, fregola, romesco pesto

Spaghetti Prawns

Sauteed large prawns, garlic lemon butter sauce, roasted tomato

DESSERT

(choice of one)

Bonet

Amaretti custard

Cannoli

Chocolate chip, ricotta

Tiramisu

Lady finger, coffee, mascarpone cheese

\$65 per person

*Price is per person (splitting is not permitted) and does not include drinks, tax or gratuity.
All or no persons at the table must participate in ordering form menu.*