



## SEATTLE RESTAURANT WEEK

\$65/PERSON++

### TO START

CHOICE OF:

#### CREAMY CLAM CHOWDER

POTATOES / CLAMS / BACON (GF)

#### AUTUMNAL SALAD

COSMIC CRISP APPLES / APPLE CIDER MUSTARD VINAIGRETTE  
CANDIED WALNUTS / CRISPY BRUSSELS LEAVES  
SHAVED PARMESAN / DRIED CHERRIES (V AVAIL)

#### SEASONAL LOCAL OYSTERS

HORSERADISH / COCKTAIL SAUCE / MIGNONETTE (+15 FOR SIX)

#### SOURDOUGH BOULE

WHIPPED BUTTER (+7/GUEST)

### MAIN COURSE

CHOICE OF:

#### SHRIMP SCAMPI

CAPERS, GARLIC, WHITE WINE BUTTER SAUCE, BUCATINI

#### TROUT ALMANDINE

BALSAMIC BUTTER SAUCE, ASPARAGUS, HERBED FREGOLA

### SWEET ENDING

CHOICE OF:

#### BLACK & BLUE PIE

#### CRÈME BRULÉE