

SEATTLE RESTAURANT WEEK

\$50 PER PERSON | 3 COURSES

FIRST COURSE

CAESAR SALAD

sweet gem, parmesan, crouton, anchovies, caesar dressing

SEAFOOD CHOWDER

clams, shrimp, scallops, potatoes, celery, onions, carrots

ROOTS HOUSE SALAD

braised beets, roasted carrots, goat cheese, artisan greens, pepitas, dried cranberries, mint, black garlic vinaigrette

SECOND COURSE

STEAK FRITES

flat iron steak, parmesan herb fries, sauce béarnaise

CHICKEN SCHNITZEL

polenta, braised collard greens, pickled pepper relish, bacon jus

PRESERVE LEMON RISOTTO

shaved brussels sprouts, celeriac puree, pickled pear, herb oil

FISH & CHIPS

beer battered catch of the day, french fries, come back sauce, malt vinegar, lemon

THIRD COURSE

LYNDA'S BEIGNETS

crème anglaise, powdered sugar

CRÈME BRÛLÉE

fresh berries

CHOCOLATE CAKE DELUXE

whipped cream