

SEATTLE RESTAURANT WEEK

dinner

3 Course Set Menu

Start with a Cocktail

LYCHEE TINI

Grey Goose vodka, lychee liqueur, elderflower, hibiscus, fresh lime 2.75^{oz} – 16.5

EARLS OLD FASHIONED

Maker's Mark bourbon, demerara sugar, bitters 2^{oz} – 18.5

To Start

YOUR CHOICE OF

OYSTERS ON THE HALF SHELL (4 OYSTERS)

Mignonette, horseradish, lemon R G

AHI TUNA TATAKI

Pickled shimeji mushrooms, yuzu broth, avocado purée R

ABURI SALMON SUSHI PRESS

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi R

WAGYU BEEF OSHI PRESS

Flame torched beef, truffle soy glaze, jalapeño R

INDIVIDUAL YUZU CALAMARI

Crispy squid, jalapeño, yuzu aioli, fresh cucumber G

\$50
per person

SUGGESTED WINE PAIRING

SUNDOWNER CHARDONNAY 5oz 10.25 | 8oz 16.25

Main Course

YOUR CHOICE OF

COBB SALAD

Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, hard boiled egg, parmesan vinaigrette V

ADD 4OZ PRIME SIRLOIN +8 | CHICKEN +8 | GRILLED GARLIC JUMBO SHRIMP +13

CAJUN OVEN ROASTED ATLANTIC SALMON

Confit garlic butter, seasonal vegetables, steamed jasmine rice R

TRUFFLE TORTELLINI

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan V

ADD 4OZ PRIME SIRLOIN +8 | CHICKEN +8 | GRILLED GARLIC JUMBO SHRIMP +13

TOMAHAWK MAPLE-GLAZED PORK CHOP

Kurobuta bone-in pork, dry-cured bacon jam, garlic mashed potatoes, seasonal vegetables, peppercorn jus

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

SUGGESTED WINE PAIRING

MURPHY-GOODE Cabernet Sauvignon 5oz 13.5 | 8oz 21.5

Dessert

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, honey, chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, vanilla ice cream, fresh berries

SUGGESTED WINE PAIRING

MIONETTO Prosecco Rosé 5oz 10.5 | 7oz 14.5