

# SEATTLE RESTAURANT WEEK

*lunch*

# 3 Course Set Menu

## Start with a Cocktail

### LYCHEE TINI

Grey Goose vodka, lychee liqueur, elderflower, hibiscus, fresh lime 2.75<sup>oz</sup> – 16.5

### EARLS OLD FASHIONED

Maker's Mark bourbon, demerara sugar, bitters 2<sup>oz</sup> – 18.5

## To Start

YOUR CHOICE OF

### SPICY CALIFORNIA ROLL (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

### STICKY KOREAN RIBS (PERSONAL PORTION)

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

### INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle mayonnaise, tajin, feta, crispy corn tortillas v g

### ABURI SALMON SUSHI PRESS (4 PIECES)

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



SUGGESTED WINE PAIRING

**SUNDOWNER CHARDONNAY** 5oz 10.25 | 8oz 16.25

## Main Course

YOUR CHOICE OF

### SESAME CITRUS NOODLE BOWL

Chilled ube noodles, asian pear, fresh herbed greens, crushed peanuts, crispy onions, citrus chili dressing v

ADD AHI TUNA +8 | SOY GLAZED CHICKEN +8 | CRISPY TOFU +4

### NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard mayonnaise, toasted brioche bun, French fries

### SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumb, parmesan, fresh basil v

### CAJUN BLACKENED CHICKEN

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

### SOUTHWEST CHICKEN AVOCADO SALAD

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette v

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