

SEATTLE RESTAURANT WEEK

CHOOSE ONE ITEM FROM EACH CATEGORY

STARTER

clam chowder tender sea clams, red potatoes, onion, celery, herbs, smoky bacon

romaine heart caesar parmigiano reggiano, asiago, lemon, garlic pretzel crouton, housemade caesar dressing

pear & goat cheese salad seasonal greens, baby spinach, roasted butternut squash, fresh pear, red onion, lara chanel goat cheese, candied pecans, maple-balsamic vinaigrette

MAIN COURSE

jambalaya canjun spiced rice, tossed in a spicy creole sauce with chicken, ham, andouille sausage, bell peppers and tomato

rigatoni bolognese rigatoni pasta, spicy italian sausage, roasted red peppers, garlic cream sauce, parmesan cheese

garlic parmesan chicken parmesan-herb stuffed chicken breast, brown butter orzo, roasted broccolini, lemon, chicken jus

mushroom & brie wagyu burger grilled akaushi wagyu burger, sautéed cremini mushrooms, brie cheese, truffle aioli, arugula, served on a house-baked potato bun

DESSERT

crème brûlée bourbon butterscotch

white chocolate pumpkin cheesecake crème anglais, salted caramel, vanilla crème

available sunday - thursday

\$35 per person

