



## SEATTLE RESTAURANT WEEK

\$65 per person

### Appetizer

Choice of one

#### OYSTER CEVICHE\* (DF)

blood orange, avocado, radish  
cucumber, herb cracker

#### GOLDFINCH CHOWDER

Dungeness crab, bacon, clams  
oyster crackers

#### GEM LETTUCE (GF)

pistachio, bay leaf, pickled serrano  
Parmigiano-Reggiano

### Main

Choice of one

#### SEARED JUMBO SCALLOPS\* (GF)

bacon fries, melted leek, truffle butter sauce

#### ORGANIC FREE-RANGE CHICKEN (GF)

white truffle sweet potato, crispy parsnip  
black pepper figs

#### SUGAR PIE PUMPKIN GNOCCHI

lamb shank, brown butter pepitas  
sage, pecorino

#### CARROT RISOTTO

tri-color carrot arugula salad  
aged balsamic, pickled onion

### Dessert

Choice of one

#### VANILLA CHEESECAKE (NF)


candied lemon, berry compote,  
whipped cream

#### CHOCOLATE AND RASPBERRY (GF, NF)

chocolate sponge cake, raspberry confit  
coconut-milk, chocolate ganache

\*King County Department of Health would like to inform you that consuming raw or undercooked meats, seafood, and eggs may contribute to your risk of foodborne illness.

A pre-tax 20% service charge is added to each guest check. At least 65% of this service charge will be retained by your server or bartender. The remainder is distributed entirely to the hourly employees who are responsible for the Goldfinch Tavern meal experience.

(DF):Dairy-free. (GF): Gluten-free. (NF) Nut-free.  Vegan.

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