



seattle
**RESTAURANT
WEEK**

Sunday-Thursday

October 27th – November 9th

\$50/person (no split plates)

Appetizer

Brussels Sprouts

Crispy speck, bacon foam

Gluten-free

Recommended Pairing: Lu & Oly, Red blend - 14

Vadouvan Mussels

Mediterranean Mussels, Vadouvan curry,
Toast Points

Recommended Pairing: Fonte, White blend - 14

Butternut Burrata

Roasted Butternut, pumpkin spice
vinaigrette, mixed greens

Gluten-free, Vegetarian

Recommended Pairing: Walt, Pinot Noir - 15

Entree

Mushroom Pasta

Porcini Elbow Pasta, mushrooms,
Cream Sauce

SCRATCH KITCHEN *Vegetarian* CRAFT COCKTAILS

Recommended Pairing: Graffigna, Malbec -14

Pork Risotto

Seared Pork Loin, apple & celery root
demi-glace, apple slaw

Recommended Pairing: Attems, Pinot Grigio -13

Sockeye Salmon

Crispy skin Sockeye, butternut puree,
Butter bean succotash

Recommended Pairing: Chateau Bonnet, Sauv Blanc-Semillon -12

Dessert

Seasonal Sorbet

Gluten-free, Vegetarian

Humming Bird Cake

Plantain Buttercream, Brown Sugar
Ice-cream

Vegetarian

Bourbon pot de crème

Gluten-free, Vegetarian