

seattle restaurant week tried and true menu spring 2025, \$35/person

FIRST

turkish shepherd's salad

chickpea, tomato, bell pepper, scallion, mint, lemon-balsamic-pomegranate vianigrette (vv, df, nf)

or

kale caesar salad

spiced chickpea, pickled onion garnish (nf)

SECOND

fish & chips

wild alaskan cod in cider batter, tartar sauce, hand-cut fries, stone ground vegan aioli, ketchup (ef, nf, df w/o tartar sauce)

or

painted hills farms half-pound burger

kalimoxto aioli, swish cheese, lettuce, tomato, dill pickle, with hand-cut fries, stone ground vegan aioli, ketchup (nf)

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wild mushroom lasagna

shallot, radichhio, vegan bechamel, vegan cheeses (vv, df, nf)

THIRD

tahini & chocolate mousse

coconut milk, agave syrup, candied orange rind (vv)

or

chocolate beet cake

chocolate espresso frosting, mascarpone cream, pomegranate arils (v, nf)