

# autumn

Seattle Restaurant Week

March 30<sup>th</sup> - April 12<sup>th</sup>

Three courses

\$50

## STARTERS - FOR THE TABLE

CONFIT BEETS mascarpone, citrus, frisée

GRILLED TOMBO\* pickled rhubarb, english peas, mint

POLENTA FRIES hot honey, parmesan, chives

## MAINS - CHOICE OF

CAVATELLI parmesan, walnut, spring onion

ROCKFISH marble potato, spring vegetable, butter sauce

*Substitute HALIBUT + \$15*

PORK LOIN\* asparagus, radish, smoked pork belly, dried fruit

*Substitute AMERICAN WAGYU\* + \$15*

## DESSERT - CHOICE OF

APPLE STRUDEL whipped cream, citrus

CARROT CHEESECAKE salted caramel

## SUPPLEMENTS - ADD ONS

OYSTERS\* mignonette, lemon + \$MP

BREAD SERVICE + \$16

BUCATINI tomato, guanciale, pecorino +\$32

*Autumn is part of General Harvest Restaurants*

*Vendemmia, Raccolto, Haerfest, ELDR, G.H. Pasta & Pizza, & East Anchor Seafood  
Follow us @autumnseattle*

*\*The King County Department of Health warns that consuming raw or undercooked foods increases your risk of foodborne illness*

*A 22% service will be added to all orders. 16% of this service charge will be distributed to our front of the house and back of the house team members. The other 6% will be retained by General Harvest to help cover employee benefits, offset operational costs, and maintain a safe and healthy work environment.*

Scan for more details

