

ELDR.

Seattle Restaurant Week

March 30th – April 12th

Three courses

65 per person

1st COURSE (for the table)

ROASTED CARROTS *yogurt, hot honey, salsa macha*

HAM HOCK TERRINE* *aioli, crackers*

CURED HAMACHI* *aguachile, pickled onions, citrus, chili oil*

CROSTINI *talleggio, rhubarb agrodolce*

2nd COURSE (choice of)

LASAGNA *root vegetable, ricotta, tomato*

WILD SALMON* *cilantro, turnip, green garlic*

AMERICAN WAGYU* *potato, jus, vegetable salad*

DESSERT (choice of)

APPLE STRUDEL *whipped cream, citrus*

CARROT CHEESECAKE *salted caramel*

Supplements

OYSTERS* *hot sauce, lemon, mignonette* *+MP

GH BREAD SERVICE *cultured butter, honeycomb* +16

ELDR is part of General Harvest Restaurants

Vendemmia, Raccolto, Autumn, Haerfest, G.H. Pasta & Pizza, & East Anchor Seafood

Follow us @eldrseattle

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

A 22% service charge 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 Restaurants to help cover employee benefits, offset operational costs, and maintain a safe and healthy work environment.



Scan for more details