

høerfest

Seattle Restaurant Week

March 30th – April 12th

Three Courses

\$50 per person

FIRST COURSE (SHARED)

BEEF TARTARE* *sourdough baguette, champagne vinaigrette*

MANILA CLAMS *green garlic, white wine, fumet*

CURED SALMON* *rhubarb aguachile, herbs*

SECOND COURSE (CHOICE OF)

CAMPANELLE *wild mushroom, pea vines, mint*

STEAMED ROCKFISH *crunchy salad, butter sauce*

Substitute GRILLED SALMON* + \$15

PORK TENDERLOIN* *marble potato, apricot mostarda*

Substitute AMERICAN WAGYU* + \$15

DESSERT (CHOICE OF)

APPLE STRUDEL *whipped cream, citrus*

CARROT CHEESECAKE *salted caramel*

SUPPLEMENTS

HALF DOZEN OYSTERS* +\$MP

G.H. BREAD SERVICE +\$16

TONNARELLI *bolognese, sage, parmesan* +\$32

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