

Vendemmia

Seattle Restaurant Week

March 30th – April 12th

Three courses

\$65 per person

FIRST COURSE: SHARED FOR THE TABLE

SHAVED FENNEL *snap pea, crème fraîche, apple*

CHARRED CABBAGE *mascarpone, pistachio, fresh herbs*

CURED SALMON* *aguachile, citrus*

MARBLE POTATO *brown butter, taleggio, salsa verde*

SECOND COURSE: CHOICE OF ONE

CRESTE DE GALLO *basil pesto, walnuts, pecorino*

HALIBUT *english peas, asparagus, leek*

AMERICAN WAGYU* *confit potato, broccolini, salmoriglio*

DESSERT: CHOICE OF ONE

APPLE STRUDEL *whipped cream, citrus*

CARROT CHEESECAKE *salted caramel*

SUPPLEMENTS

HALF DOZEN OYSTERS* +MP

GH BREAD SERVICE +16

SPAGHETTI *tomato, basil, olive oil, chili* +27

Vendemmia is part of General Harvest Restaurants. Follow us
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*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 to help cover employee benefits, offset operational costs, and maintain a safe and healthy work environment.



Scan for more details