



## Seattle Restaurant Week Menu

I

**HUSHPUPPIES** Arbol Spiced Honey Butter

II

**Mixed Greens** Za'atar Cashew Vinaigrette, Parsley, Shallot, Radish

III

**Jamaican Jerked Chicken\*** Glazed Squash, Coconut Braised Greens

IV

**Brioche Bread Pudding\*\*** Bourbon Caramel Sauce, Fresh Cream

\*Vegan / Vegetarian Jerked Tofu Substitution Available

\*\*Sorbet Vegan / Gluten Free Option Available

\$65

**Aislinn McManigal-Quintana, Chef**

**Manda Mangrai, Pastry Chef**

RESTAURANTS SERVING RAW OR UNDERCOOKED ANIMAL PRODUCTS ARE REQUIRED

TO NOTIFY CUSTOMERS OF THE INCREASED RISK OF FOODBORNE ILLNESS.